

# PPM Series Floor Heavy Duty Mixer

## Standard Features

- Three speed gear driven (PPM60 has 4 speeds)
- 30 minute timer stops the mixer when timer ends
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- 60 quart model includes bowl truck for convenient bowl transport
- Number 12 hub accommodates meat grinder or shredder attachments for flexibility between grinding, and mixing
- Comes standard with: stainless steel dough hook, wire whisk, at beater, stainless steel mixing bowl, and safety guard
- Interlocked bowl lift and bowl guard opening
- 6 ft. (1.8 m) cord with plug

## Standard Accessories

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whip
- Stainless steel spiral dough hook
- Non-slip rubber feet

## Option Accessories

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub

PPM-30



PPM-10



PPM-20



## Specifications

Model	Motor (HP)	Electric	Capacity Liter (qt)	Overall Dimension				Agitator Speed (I/II/III) RPMs	NW/GW (lbs)
				A	B	C	D		
PPM-10	1	115v60Hz-1P	10L (11q)	15 <sup>1/2</sup>	15 <sup>1/2</sup>	24	9	108/195/355	79/88
PPM-20	1.5	115v60Hz-1P	20L (21q)	21 <sup>3/4</sup>	21	32	14	106/180/367	211/246
PPM-30	2	115v60Hz-1P	30L (32q)	23	24	46	15 <sup>1/2</sup>	91/166/282	374/396



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)





ATOSA CATERING EQUIPMENT INC.

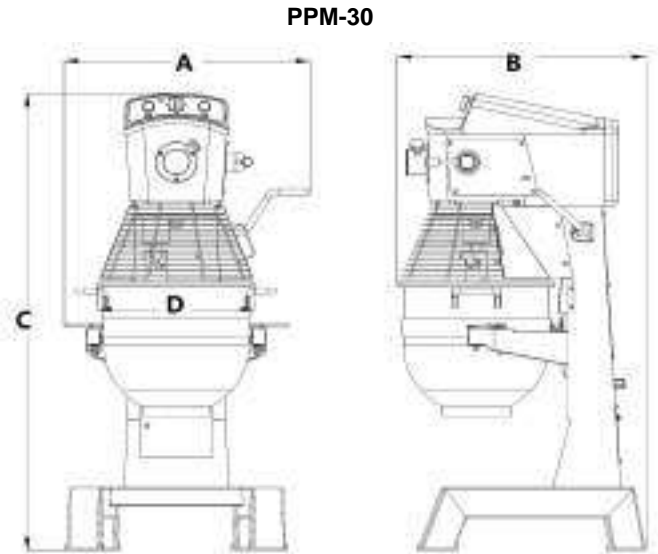
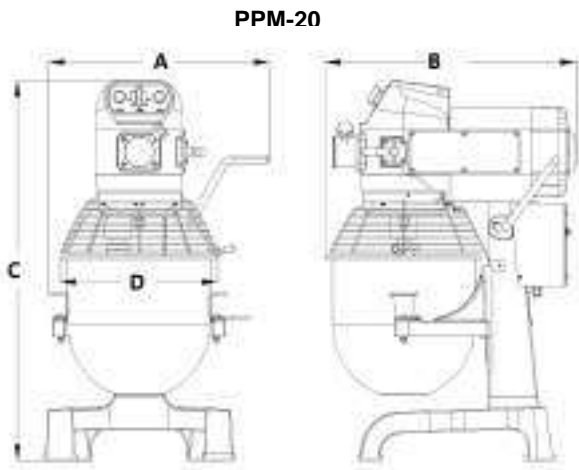
## YOUR KITCHEN PAL!

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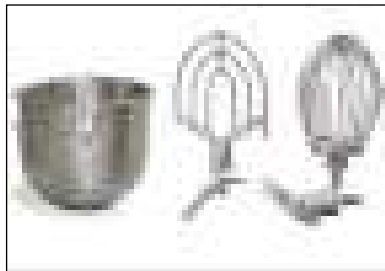
### PLAN VIEW



### ACCESSORIES



**MEAT GRINDER ATTACHMENT**

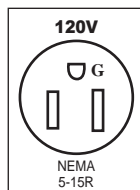


**BOWL, DOUGH HOOK  
FLAT BEATER, WIRE WHIP**



**GRATER/SHREDDER ATTACHMENT**

PPM-10  
PPM-20  
PPM-30



**PLUG / RECEPTACLES**

### Terms and Conditions

#### One Year Limited Warranty

Atosa Catering Equipment warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Atosa Catering Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is nontransferable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Atosa's discretion, such product will be replaced with a new unit by Atosa, after defective unit has been inspected. And defect has been confirmed. Atosa does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to plastic and non-metallic synthetic parts that may need to be replaced due to normal usage, or lack of preventative maintenance.

#### WHAT IS NOT COVERED BY THIS WARRANTY

Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.

Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, fire, flood, or acts of God.

If the equipment has been changed, altered, modified, or repaired without express written permission from Atosa, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

For warranty and non-warranty related issues, technical support, purchase replacement parts contact Atosa toll free (855) 855-0399

\*In some cases, a 25% restocking fee may be charged to a buyer for returned items