

# Планетарные миксеры ARM

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# Planetary Mixers 10 – 120 liters

The THUNDERBIRD planetary mixers are designed for intensive use in large kitchens of restaurants, catering services, hotels, and bakeries. With their 3 speeds, the kitchen mixers are used for mixing, kneading and beating versatile.

<b>KESSEL - Randfüllmenge</b>	<b>10 Liter</b>	<b>20 Liter</b>	<b>30 Liter</b>	<b>40 Liter</b>	<b>60 Liter</b>	<b>80 Liter</b>
Modell - Nummer	ARM-01	ARM-20	ARM-30	ARM-40	ARM-60	ARM-80
Motor	1/2 H.P.	3/4 H.P.	1 H.P.	1.5 H.P.	3 H.P.	5 H.P.
Passender Reduzierkessel		10 Liter	20 Liter	20 Liter	30 Liter	40 Liter
<b>MAXIMALE MENGEN</b>						
Eiweiß	0.7 Liter	1 Liter	1.5 Liter	1.5 Liter	2 Liter	2 Liter
Kartoffelpüree	5 Liter	7 Liter	12 Liter	13 Liter	20 Liter	25 Liter
Mayonnaise	7 Liter	10 Liter	12 Liter	13 Liter	18 Liter	22 Liter
Baiser	0.5 Liter	0.75 Liter	1 Liter	2.25 Liter	1.5 Liter	3 Liter
Waffeln und Frittierteig	5 Liter	8 Liter	12 Liter	13 Liter	24 Liter	30 Liter
Schlagsahne	2.5 Liter	4 Liter	6 Liter	6.5 Liter	12 Liter	16 Liter
<b>BACKEREIERZEUGNISSE</b>						
<b>KUCHENTEIG</b>						
Biscuit	4 kg	6 kg	9 kg	10 kg	18 kg	27 kg
Mürbeteig	5 kg	9 kg	13 kg	15 kg	25 kg	30 kg
Hefeteig Pfannkuchen 65%	3 kg	4 kg	7 kg	8 kg	15 kg	15 kg
Ei/Zucker-Mischung	2.5 kg	4 kg	6 kg	6.5 kg	12 kg	18 kg
Glasur mit Zucker	4 kg	6 kg	9 kg	10 kg	18 kg	22 kg
Glasur mit Eiweiß	0.5 kg	1 kg	1.5 kg	1.5 LBS	2.5	3 kg
Buttercreme	3 kg	7 kg	12 kg	13 kg	24 kg	27 kg
Kekse	20 Dtz	35 Dtz	50 Dtz	55 Dtz	100 Dtz	115 Dtz
<b>BROT- UND BROTCHENTEIG</b>						
Leichter Teig 60%	7 kg	12 kg	22 kg	25 kg	40 kg	40 kg
Schwerer Teig 50%	5 kg	7 kg	15 kg	20 kg	30 kg	30 kg
Vollkornteig 70%	5 kg	10 kg	20 kg	27 kg	35 kg	35 kg
<b>PIZZATEIG</b>						
Dünner Boden 40%	3 kg	4 kg	7 kg	15 kg	20 kg	20 kg
Normaler Boden 50%	5 kg	7 kg	10 kg	18 kg	35 kg	35 kg
Dicker Boden 60%	9 kg	13 kg	20 kg	22 kg	35 kg	35 kg

## Mixing Tools

The standard equipment contains a stainless steel bowl, beater, hook and a whip set

## Technology

Efficiency, reliability and strength thanks to a robust gear group made of alloyed steel.

## Security Grid

With ingredients pans for fast and safe mixing of ingredients, without stopping the machine. Easy and wide opening with hinge system for unobstructed access to the bowl. Safety grid can be removed for cleaning, this way the cleaning time can be reduced.

## Transmission

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

## Optional Accessories

- taper hub meat grinder
- taper hub Vegetable shredder with plate holder
- Bowl dolly
- Reduction set

## Connection Values / Voltage

ARM-01: 230V/1Ph/50Hz

ARM-20; ARM-30; ARM-40: 230V/1Ph/50Hz oder 400V/3Ph/50Hz

ARM-60, ARM-80: 400V/3Ph/50Hz

Artikel	Kessel- Inhalt	Maximale Mehlmenge zum Kneten	Breite	Tiefe	Höhe	Kraft	Geschwindigkeiten Mischwerkzeug / Aufsätze	Gewicht netto / brutto
ARM-01	10 Liter	1,5 kg	360 mm	460 mm	610 mm	700 W	40-143 / 97-350	36kg/38kg
ARM-20	20 Liter	3 Kg	380 mm	560 mm	815 mm	1200 W	46-155 / 106-357	105 kg/118 kg
ARM-30	30 Liter	5 kg	635 mm	635 mm	1168 mm	1500 W	40-150 / 105-338	185 kg/210 kg
ARM-40	40 Liter	8 kg	635 mm	635 mm	1168 mm	1800 W	46-150 / 105-338	185 kg/210 kg
ARM-60	60 Liter	15 kg	813 mm	1113 mm	1569 mm	6000 W	18-100 / 38-228	450 kg/520 kg
ARM-80	80 Liter	15 kg	813 mm	1113 mm	1676 mm	7500 W	18-100 / 38-228	540 kg/610 kg



## **ARM-02 Mixer**

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

### **Standard Equipment:**

- 20-liters/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

### **Optional Equipment:**

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

### **Specifications:**

Motor:	3 speed 3/4 Hp
Electrical:	220V/380V, 50Hz
Speed Range:	Beater: 46-155 Hub: 106-357
Weight:	Net: 396lbs (102kg) Ship: 467lbs (113kg)
Dimensions:	Width: 15" (380mm) Depth: 22" (560mm) Height: 32" (815mm)
	Shipping: Width: 22" (560mm) Depth: 22" (560mm) Height: 38" (965mm)



## **ARM-30 Mixer**

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

### **Standard Equipment:**

- 30-liters/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

### **Optional Equipment:**

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

### **Specifications:**

Motor:	3-speed 1HP continuous 20 amps
Electrical:	115/60/1 220v/60/1 and 220v/50/1 available
Speed Range:	Beater: 40-150 Hub: 105-338
Weight:	Net: 396lbs (180kg) Ship: 467lbs (212kg)
Dimensions:	Width: 25" (635mm) Depth: 25" (560mm) Height: 46" (1168mm)
	Shipping: Width: 28" (711mm) Depth: 28" (711mm) Height: 52" (1320mm)



## **ARM-40 Mixer**

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

### **Standard Equipment:**

- 40-liters/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

### **Optional Equipment:**

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

### **Specifications:**

Motor:	3-speed 1.5HP continuous 30 amps
Electrical:	115/60/1 220v/60/1 and 220v/50/1 available
Speed Range:	Beater: 46-150 Hub: 105-338
Weight:	Net: 415lbs (189kg) Ship: 490lbs (223kg)
Dimensions:	Width: 25" (635mm) Depth: 25" (560mm) Height: 46" (1168mm)  Shipping: Width: 28" (711mm) Depth: 28" (711mm) Height: 52" (1320mm)



## **ARM-60 Mixer**

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

### **Standard Equipment:**

- 60-liters/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

### **Optional Equipment:**

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 year

### **Specifications:**

Motor:	6-speed (3 speed gear box with 2 speed motor) 4Hp continuous 50 amps
Electrical:	220/60/3 or 220/60/1 440v/60/3 or 440v/50/3
Speed Range:	Beater: 18-100 Hub: 38-228
Weight:	Net: 1018lbs (462kg) Ship: 1180lbs (536kg)
Dimensions:	Width: 32" (813mm) Depth: 43.8" (1113mm) Height: 61.8" (1569mm)  Shipping: Width: 33.8" (858mm) Depth: 47" (1193mm) Height: 71.8" (1828mm)



## **ARM-80 Mixer**

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

\*Same shape as ARM-60 but 80-liter mixer runs a 5Hp motor

### **Standard Equipment:**

- 80-liters/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

### **Optional Equipment:**

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

### **Specifications:**

Motor:	6-Speed (3 speed gear box with two speed motor) 5Hp continuous 60 amps
Electrical:	220/60/3 440v/60/3 and 440v/50/3 available
Speed Range:	Beater: 18-100 Hub: 38-228
Weight:	Net: 1025lbs (466kg) Ship: 1200lbs (538kg)
Dimensions:	Width: 32" (813mm) Depth: 43.8" (1113mm) Height: 66" (1676mm)  Shipping: Width: 33.8" (858mm) Depth: 47" (1193mm) Height: 71.8" (1828mm)



# Planetary Mixer ARM-01

"Building the Best Valued Mixers for the Smartest Consumers!"



## Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

## Features

- 10-quart capacity
- Powerful ½ HP motor
- 115v/60/1, 8.5amps (220v/60/1 and 220v/50/1 available at additional cost)
- 3-Speed gear box
- Transmission: Wide-faced, hardened alloy steel, helical

## Standard Accessories

- 10-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

## Optional Accessories

- #8 taper hub meat grinder (ARM-01A)
- EXTENDED WARRANTY

gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.

- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #8 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

up to 6 years

## Specifications

**Motor:** 3-speed  
1/2HP continuous  
8.5 amps

**Electrical:** 115/60/1  
220v/60/1 and 220v/50/1 available

**Speed Range:** Beater: 40-142  
Hub: 97-350

**Weight:** Net: 74lbs (34kg)  
Ship: 83lbs (38kg)

**Dimensions:**  
Width: 14" (360mm)  
Depth: 18" (460mm)  
Height: 24" (610mm)

Shipping:  
Width: 19" (485mm)  
Depth: 19" (485mm)  
Height: 29" (740mm)

# Planetary Mixer ARM-02N

"Building the Best Valued Mixers for the Smartest Consumers!"



## Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

## Features

- 20-quart capacity
- 1-15minute timer for continuous or timed operation
- Powerful 3/4 HP motor
- 115v/60/1, 14amps (220v/60/1 and 220v/50/1 available at additional cost)
- 3-Speed gear box
- Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-

## Standard Accessories

- 20-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

## Optional Accessories

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder

duty ball bearings and clutch combine for highly dependable, quiet operation.

- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #12 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

(ARM-02B)

- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

## Specifications

**Motor:** 3-speed  
3/4HP continuous  
14 amps

**Electrical:** 115/60/1  
220v/60/1 and 220v/50/1 available

**Speed Range:** Beater: 46-155  
Hub: 106-357

**Weight:** Net: 225lbs (102kg)  
Ship: 249lbs (113kg)

**Dimensions:** Width: 15" (380mm)  
Depth: 22" (560mm)  
Height: 32" (815mm)  
Shipping:  
Width: 22" (560mm)  
Depth: 22" (560mm)  
Height: 38" (965mm)

# Planetary Mixer ARM-30N

"Building the Best Valued Mixers for the Smartest Consumers!"



## Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

## Features

- 30-quart capacity
- 1-15minute timer for continuous or timed operation

## Standard Accessories

- 30-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

## Optional Accessories

- Powerful 1 HP motor
  - 115v/60/1, 20amps (220v/60/1 and 220v/50/1 available at additional cost)
  - 3-Speed gear box
  - Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
  - Motor cooling system.
  - New safety Guard available.
  - NSF approved coating.
  - Baked painting.
  - Moisture resistant switches
  - Motor thermal protector.
  - No-volt Release: Prevents activation of the mixer in the event of power interruption
  - Bowl lift: Manual bowl lift operated and self-locking in to position
  - #12 size taper hub for attachments
  - Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
  - Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle
- #12 taper hub meat grinder (ARM-02A)
  - #12 taper hub Vegetable shredder with plate holder (ARM-02B)
  - Bowl dolly
  - Reduction set
  - EXTENDED WARRANTY up to 6 years

## Specifications

**Motor:** 3-speed  
1HP continuous  
20 amps

**Electrical:** 115/60/1  
220v/60/1 and 220v/50/1 available

**Speed Range:** Beater: 40-150  
Hub: 105-338

**Weight:** Net: 396lbs (180kg)  
Ship: 467lbs (212kg)

**Dimensions:** Width: 25" (635mm)  
Depth: 25" (560mm)  
Height: 46" (1168mm)  
Shipping:  
Width: 28" (711mm)  
Depth: 28" (711mm)  
Height: 52" (1320mm)

# Planetary Mixer ARM-40

"Building the Best Valued Mixers for the Smartest Consumers!"



## Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

## Features

- 40-quart capacity
- 1-15minute timer for continuous or timed operation
- Powerful 1.5 HP motor
- 115v/60/1, 30amps (220v/60/1 and 220v/50/1)

## Standard Accessories

- 40-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

## Optional Accessories

- #12 taper hub meat

available at additional cost)

- 3-Speed gear box
- Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #12 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

grinder (ARM-02A)

- #12 taper hub  
Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

## Specifications

**Motor:** 3-speed  
1.5HP continuous  
30 amps

**Electrical:** 115/60/1  
220v/60/1 and 220v/50/1 available

**Speed Range:** Beater: 46-150  
Hub: 105-338

**Weight:** Net: 415lbs (189kg)  
Ship: 490lbs (223kg)

**Dimensions:** Width: 25" (635mm)  
Depth: 25" (560mm)  
Height: 46" (1168mm)  
Shipping:  
Width: 28" (711mm)  
Depth: 28" (711mm)  
Height: 52" (1320mm)



# Planetary Mixer ARM-60

"Building the Best Valued Mixers for the Smartest Consumers!"



## Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

## Features

- 60-quart capacity
- 1-99minute timer for continuous or timed operation
- Powerful 4Hp motor
- 220v/60/3 or 220x/60/1, 50amps (440v/60/3 and 440v/50/3 available at additional cost)

## Standard Accessories

- 60-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

## Optional Accessories

- #12 taper hub meat grinder (ARM-02A)

- 6-Speed (3 speed gear box with two speed motor)
  - Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
  - Motor cooling system.
  - New safety Guard available.
  - NSF approved coating.
  - Baked painting.
  - Moisture resistant switches
  - Motor thermal protector.
  - No-volt Release: Prevents activation of the mixer in the event of power interruption
  - Bowl lift: Manual bowl lift operated and self-locking in to position
  - #12 size taper hub for attachments
  - Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
  - Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle
- #12 taper hub  
Vegetable shredder with plate holder (ARM-02B)
  - Bowl dolly
  - Reduction set
  - EXTENDED WARRANTY up to 6 years

## Specifications

**Motor:** 6-speed (3 speed gear box with 2 speed motor)  
4Hp continuous  
50 amps

**Electrical:** 220/60/3 or 220/60/1  
440v/60/3 or 440v/50/3

**Speed Range:** Beater: 18-100  
Hub: 38-228

**Weight:** Net: 1018lbs (462kg)  
Ship: 1180lbs (536kg)

**Dimensions:** Width: 32" (813mm)  
Depth: 43.8" (1113mm)  
Height: 61.8" (1569mm)  
Shipping:  
Width: 33.8" (858mm)  
Depth: 47" (1193mm)  
Height: 71.8" (1828mm)

# Planetary Mixer ARM-80

"Building the Best Valued Mixers for the Smartest Consumers!"



## Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

\*Same shape as ARM-60 but 80-quart mixer runs a 5Hp motor.

## Standard Accessories

- 80-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

## Optional Accessories

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

## Features

- 80-quart capacity
- 1-99minute timer for continuous or timed operation
- Powerful 5 Hp motor
- 6-Speed (3 speed gear box with two speed motor)
- 220v/60/3, 50amps (440v/60/3 and 440v/50/3 available at additional cost)
- Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #12 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

## Specifications

**Motor:** 6-Speed (3 speed gear box with two speed motor)  
5Hp continuous  
60 amps

**Electrical:** 220/60/3  
440v/60/3 and 440v/50/3 available

**Speed Range:** Beater: 18-100  
Hub: 38-228

**Weight:** Net: 1025lbs (466kg)  
Ship: 1200lbs (538kg)

**Dimensions:** Width: 32" (813mm)  
Depth: 43.8" (1113mm)  
Height: 66" (1676mm)  
Shipping:  
Width: 33.8" (858mm)  
Depth: 47" (1193mm)  
Height: 71.8" (1828mm)

# Planetary Mixer ARM-6o(4S)

"Building the Best Valued Mixers for the Smartest Consumers!"



## Specifications

4 Speed Gear Driven Pizza Mixer  
60 Quart, Oil Bath Gear Box  
4 Hp, 220V/1phase or 3 phase  
Manual Bowl Lift  
Speeds: 72, 132, 216, 384rpm  
43.3"(L) x 29.2"(W) x 59.85"(H)  
1100mm(L) x 740mm(W) x 1520mm(H)  
870lbs

# Planetary Mixer ARM-200

"Building the Best Valued Mixers for the Smartest Consumers!"



## Specifications

**Voltage:** 220V, 60HZ, 3phase

**Power:** 5.625Kw / 7.5HP

**Machine Dimensions:** 1330MM(L) x 1150MM(W) x 1800MM(H)

**Bowl Capacity:** 200 Liters (Quarts)

**Standard Accessories:** Touch Screen,  
Stainless Steel Bowl,  
Beater,  
Whip,  
Bowl Dolly.

**Optional:** Spiral Hook

# Planetary Mixer ARM-01

## 10-Litre Kitchen Blender



The 10 litre THUNDERBIRD stirring and kneading machine with three speeds was developed for intense use in catering, restaurant, hotel and bakery kitchens.

### Mixing tools

The standard issue machine comes with a cauldron made of stainless steel, a flat stirrer, a dough hook and a whisk. These enable you to stir, whip and knead ingredients of different textures.

### Technology

The Planetary Mixer is powered by a robust group of alloyed steel. That makes the stir and knead machine an efficient and reliable partner with all three speed

options.

### Safety grid

The ingredients chute inside the safety grid offers fast and safe addition of ingredients without the need of turning the machine off. The safety grid can be detached to decrease the cleaning time.

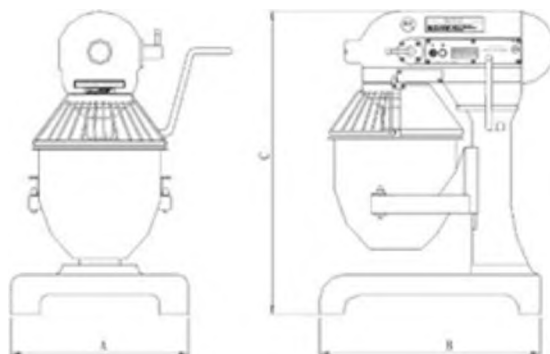
### Version

Thanks to the permanently greased gears and the precision of their adjustment the machine is particularly quiet. Because of the alloy made of enamel paint on epoxy resin powder it can be cleaned effortlessly and quickly. The 10 litre blender is available with the following specs: 230 V / 1Ph / 50 Hz.

### Extra equipment

A meat grinder can be attached to the front opening of the stirring and kneading machine.





Bowl capacity Kesselrandmenge Volume de la cuve	Max weight of dry flour to knead Maximale Mehlmenge zum Kneten Poids maximale de farine sèche à pétrir	(A) Width Breite Largeur	(B) Depth Tiefe Profondeur	(C) Height Höhe Hauteur
10,5 Liter	1,5 kg	360mm	460mm	610 mm

Power Kraft Puissance	Speeds of tools / accessories Geschwindigkeiten Mischwerkzeug / Aufsätze Vitesses: outils mélangeurs / accessoires	Weight Net / Gross Gewicht netto / brutto Poids net / brut	Packing dimensions Maße der Verpackung Dimensions de l'emballage
700 W	40-143 / 97-350	36kg / 38kg	485mm x 485mm x 740mm

# Planetary Mixer ARM-20

## 20 Litre Kitchen blender



The 20 litre THUNDERBIRD stirring and kneading machine with three speeds was developed for intense use in catering, restaurant, hotel and bakery kitchens.

### Mixing tools

The standard issue machine comes with a cauldron made of stainless steel, a flat stirrer, a dough hook and a whisk. These enable you to stir, whip and knead ingredients of different textures.

### Technology

The Planetary Mixer is powered by a robust group of alloyed steel. That makes the stir and knead machine an efficient and reliable partner with all three speed options.

### Safety grid

The ingredients chute inside the safety grid offers fast and safe addition of ingredients without the need of turning the machine off. The safety grid can be detached to decrease the cleaning time.

### Version

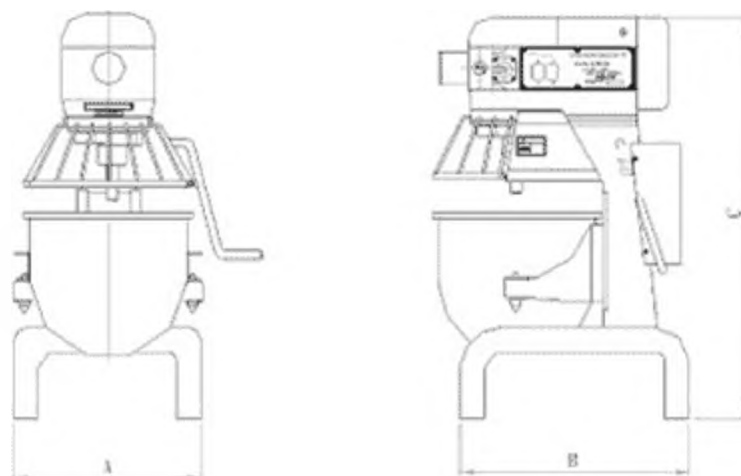
Thanks to the permanently greased gears and the precision of their adjustment the machine is particularly quiet. Because of the alloy made of enamel paint on epoxy resin powder it can be cleaned effortlessly and quickly. The 20 litre blender is available with the following specs: 230 V / 1Ph / 50 Hz or 400 V / 3 Ph / 50 Hz.

### Extra equipment

A meat grinder and a vegetable slicer can be attached to the front opening of the stirring and kneading machine.

To work with smaller quantities, a special 10 litre cauldron and matching stirring tools

can be placed inside the 20 litre machine.



Bowl capacity Kesselrandmenge Volume de la cuve	Max weight of dry flour to knead Maximale Mehlmenge zum Kneten Poids maximale de farine sèche à pétrir	(A) Width Breite Largeur	(B) Depth Tiefe Profondeur	(C) Height Höhe Hauteur
21 Liter	3 Kilos	500mm	560mm	815 mm

Power Kraft Puissance	Speeds of tools / accessories Geschwindigkeiten Mischwerkzeug / Aufsätze Vitesses: outils mélangeurs / accessoires	Weight Net / Gross Gewicht netto / brutto Poids net / brut	Packing dimensions Maße der Verpackung Dimensions de l'emballage
1200 W	46-155 / 106-357	105kg / 118kg	570mm x 570mm 965mm

# Planetary Mixers ARM-30 and ARM-40



The 30 and 40 litre THUNDERBIRD stirring and kneading machines with three speeds were developed for intense use in catering, restaurant, hotel and bakery kitchens.

## Mixing tools

The standard issue machine comes with a cauldron made of stainless steel, a flat stirrer, a dough hook and a whisk. These enable you to stir, whip and knead ingredients of different textures.

## Technology

The Planetary Mixer is powered by a robust group of alloyed steel. That makes the stir and knead machine an efficient and reliable partner with all three speed options.

## Safety grid

The ingredients chute inside the safety grid offers fast and safe addition of ingredients without the need of turning the machine off. The safety grid can be detached to decrease the cleaning time.

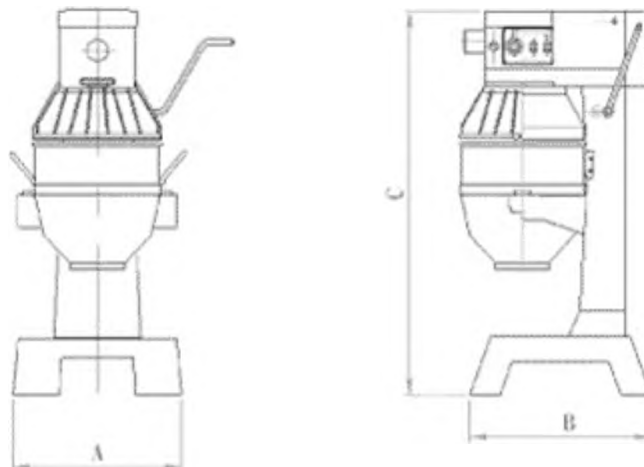
## Version

Thanks to the permanently greased gears and the precision of their adjustment the machine is particularly quiet. Because of the alloy made of enamel paint on epoxy resin powder it can be cleaned effortlessly and quickly. The 30 and 40 litre blenders are available with the following specs: 230 V / 1Ph / 50 Hz or 400 V / 3 Ph / 50 Hz.

## Extra equipment

A meat grinder and a vegetable slicer can be attached to the front opening of the stirring and kneading machine.

To work with smaller quantities, a special 20 litre cauldron and matching stirring tools can be placed inside the 30 and 40 litre machines.



Bowl capacity Kesselrandmenge Volume de la cuve	Max weight of dry flour to knead Maximale Mehlmenge zum Kneten Poids maximale de farine sèche à pétrir	(A) Width Breite Largeur	(B) Depth Tiefe Profondeur	(C) Height Höhe Hauteur
ARM-30: 32 Liter	5 kg	635mm	680mm	1168mm
ARM-40: 43 Liter	8 kg	680mm	680mm	1168mm

Power Kraft Puissance	Speeds of tools / accessories Geschwindigkeiten Mischwerkzeug / Aufsätze Vitesses: outils mélangeurs / accessoires	Weight Net / Gross Gewicht netto / brutto Poids net / brut	Packing dimensions Maße der Verpackung Dimensions de l'emballage
ARM-30: 1500 W	40-150 / 105-338	185kg / 210kg	730mm x 730mm x 1340mm
ARM-40: 1800 W	46-150 / 105-338	185kg / 210kg	730mm x 730mm x 1340mm

# Planetary Mixers ARM-60 and ARM-80



The 60 and 80 litre THUNDERBIRD stirring and kneading machines with three speeds were developed for intense use in catering, restaurant, hotel and bakery kitchens.

## Mixing tools

The standard issue machine comes with a cauldron made of stainless steel, a flat stirrer, a dough hook and a whisk. These enable you to stir, whip and knead ingredients of different textures.

## Technology

The Planetary Mixer is powered by a robust group of alloyed steel. That makes the stir and knead machine an efficient and reliable partner with all three speed options.

## Safety grid

The ingredients chute inside the safety grid offers fast and safe addition of ingredients without the need of turning the machine off. The safety grid can be detached to decrease the cleaning time.

## Version

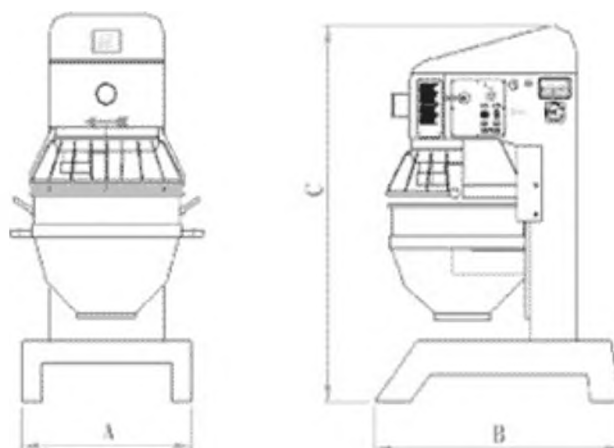
Thanks to the permanently greased gears and the precision of their adjustment the machine is particularly quiet. Because of the alloy made of enamel paint on epoxy resin powder it can be cleaned effortlessly and quickly. The 60 and 80 litre blenders are available with the following specs: 400 V / 3 Ph / 50 Hz.

## Extra equipment

A meat grinder and a vegetable slicer can be attached to the front opening of the stirring and kneading machine.

To work with smaller quantities, a special 30 litre cauldron and matching stirring tools can be placed inside the 60 litre machine. A special 40 litre cauldron and matching

stirring tools can be placed inside the 80 litre machine.



Bowl capacity Kesselrandmenge Volume de la cuve	Max weight of dry flour to knead Maximale Mehlmenge zum Kneten Poids maximale de farine sèche à pétrir	(A) Width Breite Largeur	(B) Depth Tiefe Profondeur	(C) Height Höhe Hauteur
ARM-60: 63 Liter	15 kg	710mm	1070mm	1550mm
ARM-80: 84 Liter	15 kg	710mm	1070mm	1660mm

Power Kraft Puissance	Speeds of tools / accessories Geschwindigkeiten Mischwerkzeug / Aufsätze Vitesses outils mélangeurs / accessoires	Weight Net / Gross Gewicht netto / brutto Poids net / brut	Packing dimensions Maße der Verpackung Dimensions de l'emballage
ARM-60: 6000 W	18-100 / 38-228	450kg / 520kg	920mm x 1220mm x 1700mm
ARM-80: 7500 W	18-100 / 38-228	540kg / 610kg	920mm x 1220mm x 1920mm



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