



RAFFA'S

PLANETARY MIXERS

RAFFAS.CO.ZA



EQUIPMENT

MIXERS



WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use.
- All metal construction.
- Driven by gears, not belt - therefore maintains constant speed even when large quantities are added to the bowl.
- Machine has chip and stain resistant finish.
- Use a lift system i.E. Mixer's head does not tilt, promoting mixer stability.

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with stainless steel mixing bowl, whisk, dough hook and beater attachment.

KITCHEN AID

PMK3005

PLANETARY MIXER KITCHENAID - 4.8LT - WHITE

SPECIFICATIONS

MOTOR: 0.32KW - 220 - 240V 50/60HZ
 DIMENSIONS: 410 X 260 X 340MM
 WEIGHT: 12.3KG



HAMILTON BEACH

PMH0008

COMMERCIAL PLANETARY MIXER HAMILTON BEACH COMMERCIAL - 8LT

SPECIFICATIONS

STANDARD: Unit comes with base, 8quart/8liter stainless steel bowl with handles, dough hook, flat beater, wire whisk with splash shields and bowl guard.

CONTROLS: CAPACITIVE START / STOP BUTTONS AND ROTARY. 7 SPEED DIAL PLUS PULSE.

240V

SPECIFICATIONS: 240V, 60HZ, 1500W, IPX2

SHIPPING WEIGHT: 16.2KG

DIMENSIONS: 480 X 548 X 410MM



AVAILABLE ACCESSORIES

- Mixer beater
- Mixer wire whisk
- Mixer dough hook
- Mixer bowl
- BPA -free plastic bowl guard



KITCHEN AID

PMK0069

PLANETARY MIXER KITCHENAID - 6.9LT - PROFESSIONAL

SPECIFICATIONS

MOTOR: 500W - 220 - 240V 50/60HZ
 DIMENSIONS: 419 X 287 X 310MM
 WEIGHT: 13KG
 PACKAGED WEIGHT: 16.6KG

- Includes 6.9lt bowl
- Removable pouring chute
- Elliptic 11 wire whisk
- Power knead spiral dough hook and flat beater.



EQUIPMENT

DOUGH MIXERS



BakeMark

BAKEMARK

DMB0010 DOUGH MIXER 10LT SPECIFICATIONS

MODEL: BAKEMARK HS10
ELECTRICITY: 0.75KW - 220V, SINGLE PHASE
DIMENSIONS: 540 X 315 X 770MM HIGH
WEIGHT: 60KG
DOUGH WEIGHT: 7KG
SHAFT SPEED: 250RPM
BOWL SPEED: 25RPM



DMB0020 DOUGH MIXER 20LT SPECIFICATIONS

MODEL: BAKEMARK BHS20A
ELECTRICITY: 1.5KW - 220V, SINGLE PHASE
DIMENSIONS: 700 X 500 X 770MM HIGH
WEIGHT: 75KG
DOUGH WEIGHT: 16KG
SHAFT SPEED: 125 / 250RPM
BOWL SPEED: 12.5 / 25RPM



DMB0030 DOUGH MIXER 30LT SPECIFICATIONS

MODEL: BAKEMARK BHS30A
ELECTRICITY: 2KW - 220V, SINGLE PHASE
DIMENSIONS: 770 X 550 X 850MM HIGH
WEIGHT: 114KG
DOUGH WEIGHT: 25KG
SHAFT SPEED: 125 / 250RPM
BOWL SPEED: 12.5 / 25RPM



DMB0050 DOUGH MIXER 50LT SPECIFICATIONS

MODEL: BAKEMARK HS50
ELECTRICITY: 2.2KW - 380V, 3 PHASE + N
DIMENSIONS: 770 X 550 X 850MM HIGH
WEIGHT: 160KG
DOUGH WEIGHT: 42KG
SHAFT SPEED: 125 / 250RPM
BOWL SPEED: 12.5 / 25RPM



ANKOR

ANKOR

FEATURES

- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability.
- Mixers have a fixed head and mixing bowl.
- The shape of the spiral ensures that a perfectly mixed dough is achieved in a few minutes.
- Silent transmission system.
- Stainless steel protection grid for increased safety.
- Units fitted with an electronic timer and 2 speed motor (DMA4030, DMA4040, DMA5050)
- Unit DMA3020 fitted with an electronic timer and single speed motor.
- New improved belt and chain drive.

DMA2020 DOUGH MIXER ANKOR - 20LT - SINGLE PHASE SPECIFICATIONS

CAPACITY: 20LT (DRY FLOUR 8KG)
VOLTAGE: 230V - SINGLE PHASE - 50HZ
POWER: 1.5KW
DIMENSIONS: 420 X 840 X 720MM
BOWL SIZE: 360 X 210MM
WEIGHT: 124KG
ROTATION SPEED
BOWL / HOOK: SINGLE SPEED - 19 / 193RPM

DMA2030 DOUGH MIXER ANKOR - 30LT SPECIFICATIONS

CAPACITY: 30LT (DRY FLOUR 12KG)
VOLTAGE: 380V - 3 PHASE - 50HZ
POWER: 1.5KW
DIMENSIONS: 450 X 870 X 840MM
BOWL SIZE: 396 X 260MM
WEIGHT: 130KG
ROTATION SPEED
BOWL / HOOK: 19 / 193, 13 / 132RPM

DMA2050 DOUGH MIXER ANKOR - 50LT SPECIFICATIONS

CAPACITY: 50LT (DRY FLOUR 20KG)
VOLTAGE: 380V - 3 PHASE - 50HZ
POWER: 2.5KW
DIMENSIONS: 510 X 1030 X 920MM
BOWL SIZE: 500 X 270MM
WEIGHT: 177KG
ROTATION SPEED
BOWL / HOOK: 19 / 193, 13 / 132RPM

EQUIPMENT

MIXERS



BakeMark

BAKEMARK

PMB0010
MIXER 10LT

SPECIFICATIONS

MODEL: BAKEMARK B10-BL
ELECTRICITY: 0.37KW - 220V, SINGLE PHASE
DIMENSIONS: 444 X 360 X 650MM HIGH
WEIGHT: 50KG
DRY FLOUR CAPACITY: 1KG
SPEED: 110 / 220 / 420RPM
DRIVE METHOD: GEAR



PMB0020
MIXER 10LT

SPECIFICATIONS

MODEL: BAKEMARK B20-BL
ELECTRICITY: 1.1KW - 220V, SINGLE PHASE
DIMENSIONS: 513 X 405 X 762MM HIGH
WEIGHT: 65KG
DRY FLOUR CAPACITY: 3KG
SPEED: 110 / 220 / 420RPM
DRIVE METHOD: GEAR



SUPPLIED ATTACHMENTS

- Dough Hook
- Flat Beater
- Wire Whick



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PMK5010
PLANETARY MIXER - 10LT - NO HUB

SPECIFICATIONS

VOLUMETRIC CAPACITY: 10LT
VOLTAGE: 230V - 50HZ
POWER: 0.6KW
DIMENSIONS: 470 X 450 X 600MM
PLANETARY SPEED: 148 / 244 / 480RPM
WEIGHT: 45KG

PMF5020
PLANETARY MIXER - 20LT - NO HUB

SPECIFICATIONS

VOLUMETRIC CAPACITY: 20LT
VOLTAGE: 230V - 50HZ
POWER: 1.1KW
DIMENSIONS: 540 X 490 X 780MM
PLANETARY SPEED: 197 / 317 / 462RPM
WEIGHT: 65KG

PMF5120
PLANETARY MIXER - 20LT - NO HUB

SPECIFICATIONS

VOLUMETRIC CAPACITY: 20LT
VOLTAGE: 230V - 50HZ
POWER: 1.1KW
DIMENSIONS: 540 X 490 X 1030MM
PLANETARY SPEED: 130 / 234 / 418RPM
WEIGHT: 69KG

FEATURES

- All mixers come standard with a dough hook, whisk and flat beater.
- Stainless steel safety guard.
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use.
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free.
- Hardened steel of alloy gears with 3 speed transmission

EQUIPMENT

MIXERS



ANKOR

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PMF5030

PLANETARY MIXER - 30LT - NO HUB

SPECIFICATIONS

VOLUMETRIC CAPACITY: 30LT
 VOLTAGE: 230V - 50HZ
 POWER: 1.5KW
 DIMENSIONS: 550 X 520 X 890MM
 PLANETARY SPEED: 197 / 317 / 462RPM
 WEIGHT: 67KG

PMF5130

PLANETARY MIXER - 30LT - WITH HUB

SPECIFICATIONS

VOLUMETRIC CAPACITY: 30LT
 VOLTAGE: 230V - 50HZ
 POWER: 1.5KW
 DIMENSIONS: 550 X 520 X 1100MM
 PLANETARY SPEED: 130 / 234 / 418RPM
 WEIGHT: 71KG



ANKOR

ANKOR

PMF5040

PLANETARY MIXER - 40LT - NO HUB

SPECIFICATIONS

VOLUMETRIC CAPACITY: 40LT
 VOLTAGE: 230V - 50HZ
 POWER: 2.1KW
 DIMENSIONS: 650 X 620 X 1120MM
 PLANETARY SPEED: 109 / 170 / 497RPM
 WEIGHT: 170KG



BakeMark

BAKEMARK

PMB0030

MIXER 30LT

SPECIFICATIONS

MODEL: BAKEMARK B30-B
 ELECTRICITY: 1.5KW - 220V, SINGLE PHASE
 DIMENSIONS: 545 X 440 X 882MM HIGH
 WEIGHT: 82KG
 DRY FLOUR CAPACITY: 6KG
 SPEED: 110 / 220 / 420RPM
 DRIVE METHOD: GEAR



BakeMark

BAKEMARK

PMB0040

MIXER 40LT

SPECIFICATIONS

MODEL: BAKEMARK B30-B
 ELECTRICITY: 2KW - 220V, SINGLE PHASE
 DIMENSIONS: 620 X 630 X 1011MM HIGH
 WEIGHT: 150KG
 DRY FLOUR CAPACITY: 8KG
 SPEED: 65 / 102 / 296RPM
 DRIVE METHOD: BELT



PLANETARY MIXERS

FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- S/Steel safety guard
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Hardened steel alloy gears with 3 speed transmission



10LT - NO HUB PMK5010

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 10LT
VOLTAGE	: 230V - 50Hz
POWER	: 0.6kW
DIMENSIONS	: 470 X 450 X 600MM
PLANETARY SPEED	: 148 / 244 / 480RPM
WEIGHT	: 46KG

20LT - NO HUB PMF5020

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 20LT
VOLTAGE	: 230V - 50Hz
POWER	: 1.1kW
DIMENSIONS	: 540 X 490 X 780MM
PLANETARY SPEED	: 197 / 317 / 462RPM
WEIGHT	: 66.5KG

30LT - NO HUB PMF5030

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 30LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.5kW
DIMENSIONS	: 550 X 480 X 890MM
PLANETARY SPEED	: 197 / 317 / 462RPM
WEIGHT	: 68KG

40LT - NO HUB PMF5040

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 40LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 2.1kW
DIMENSIONS	: 650 X 620 X 1120MM
PLANETARY SPEED	: 109 / 170 / 497RPM
WEIGHT	: 162KG



ANKOR

PLANETARY MIXERS



60LT - NO HUB PMF5060

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 60LT
VOLTAGE	: 400V - 50Hz - 3 PHASE
POWER	: 2.3kW
DIMENSIONS	: 910 X 730 X 1460MM
PLANETARY SPEED	: 114 / 221 / 458RPM
WEIGHT	: 409KG

20LT - WITH HUB PMF5120

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 20LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.1kW
DIMENSIONS	: 680 X 510 X 1060MM
PLANETARY SPEED	: 130 / 234 / 418RPM
WEIGHT	: 70KG



30LT - WITH HUB PMF5130

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 30LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.5kW
DIMENSIONS	: 640 X 500 X 1030MM
PLANETARY SPEED	: 130 / 234 / 418RPM
WEIGHT	: 71KG



ANKOR

PLANETARY MIXERS

WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use
- All metal construction
- Driven by gears, not a belt - therefore maintains constant speed even when large quantities are added to the bowl
- Machine has chip and stain resistant finish
- Uses a lift system i.e. mixer's head does not tilt, promoting mixer stability

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with S/Steel mixing bowl, whisk, dough hook and beater attachment.



4.8LT - WHITE PMK3005

SPECIFICATIONS

MOTOR	: 0.32kW - 220-240V - 50-60Hz
DIMENSIONS	: 411 X 264 X 348MM
WEIGHT	: 12KG

FEATURES

- Smooth rounded bowl-lift professional design. Ideal for heavy loads/ use and easy to clean
- 6.9LT S/Steel bowl. Easily handles very large quantities of food
- 1.3HP high efficiency motor with direct drive quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs stable, quiet and durable
- All S/Steel standard accessories robust, durable and dishwasher-safe
- Original planetary action fast and thorough mixing
- Single attachment hub easy usage with a wide choice of optional accessories
- Wire guard and stop switch for high safety in a commercial environment

6.9LT - PROFESSIONAL PMK0069

SPECIFICATIONS

MOTOR	: 0/5kW - 220-240V - 50-60Hz
DIMENSIONS	: 419 X 287 X 371MM
WEIGHT	: 13KG
PACKAGED WEIGHT	: 13KG



Includes 6.9LT bowl, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater

STAND MIXER

"Compact, Durable and Versatile"

Built for versatility and offering labour-saving power for all kinds of foodservice kitchens, our countertop stand mixer isn't just for small bakeries and pastry shops. For chain and independent restaurants to healthcare, catering operations and beyond, adding the 8LT PMH0008 from Hamilton Beach Commercial® to your operation brings in a utility player that gives you the ability to produce countless small-batch recipes.

FEATURES

- Tilt-back head
- All-metal gears
- Die-cast aluminum body
- Variable 7 speed dial + pulse
- BPA-free plastic bowl guard



COMMERCIAL PLANETARY MIXER 8LT PMH0008

SPECIFICATIONS

CONTROLS	: Capacitive start/stop buttons and rotary 7 speed dial plus pulse
240V SPECIFICATIONS	: 240V - 60HZ - 1.5kW - IPX2
WEIGHT	: 16.2KG
DIMENSIONS	: 350 X 430 X 400MM

ACCESSORIES INCLUDED

- Mixer beater
- Mixer wire whisk
- Mixer dough hook
- Mixer bowl
- BPA-Free plastic bowl guard



DOUGH ROLLER

Convenient, reliable and simple operation. This precision engineered machine is maintenance free. In only a few seconds it will create flat dough up to 400MM wide and 1 to 5MM thick for pizza or any other use. Now with safety guard.



DOUGH ROLLER DRM1001

SPECIFICATIONS

DIMENSIONS	: 530 X 450 X 800MM
WEIGHT	: 44KG
POWER	: 370W
VOLTAGE	: 230V - 50Hz

Note

For use with room temperature dough only



SUPPLIED WITH

- 7Lt stainless steel beater bowl
- Polyethylene bowl cover
- Dough scraper & spatula
- 3.5Lt clear plastic beater bowl
- Dough roller
- Balloon whisk
- Dough hook
- Cookie beater

FEATURES

- Cast aluminum body
- The open bowl makes it easy to add ingredients and see the dough
- The bowl spins on the assistant base
- The weighted base bottom creates stability
- Multi functional - more than 16 different functions
- Fitted with 12 minute timer
- Variable speed control

SPECIFICATIONS

MODEL	Ankarsrum Assistant Original
ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	270 x 360 x 370mm high
WEIGHT	9kg
DRY FLOUR CAPACITY	3kg
CAPACITY	7Lt / 5kg
PLANETARY SPEED	45 ~ 130rpm

ORDER CODE

AKM6230



OPTIONAL EXTRAS



DELUXE PACKAGE INCLUDES

- 3 Sausage horns 10 / 20 / 25mm
- Feeder tray & feeder plug
- 4 x hole discs plates 2.5 / 4.5 / 6 / 8mm
- Mincer
- Grater
- Cookie attachment
- Citrus press
- Strainer
- Pasta discs
- Blender jug
- Splash guard for mincer

ORDER CODE

AKM920900067

INDIVIDUAL ATTACHMENTS



Meat mincer & sausage horn 10 / 20 / 25mm
AKM920900057



Hole discs for mincer 2,5 / 4,5 / 6 / 8mm
AKM920900052/3/4/5



Grater attachment for mincer
AKM920900034



Strainer attachment for mincer
AKM920900033



Cookie attachment for mincer
AKM920900035



Pasta discs for mincer
AKM920900036



1.5Lt Blender jug
AKM920900066



1.2Lt Citrus press
AKM920900026



Vegetable cutter
AKM920900043



Extra grating drums
AKM920900044



Pasta roller - Lasagne
AKM920900063



Pasta cutter - Fettuccine
AKM920900064



Pasta cutter - Spaghetti
AKM920900065



Flour and coffee grinder
AKM920900045



Flake mill
AKM920900046

COLOUR OPTIONS



BLACK
AKM6230B



BLACK DIAMOND
AKM6230BD



BLACK CHROME
AKM6230BC



JUBILEE SILVER
AKM6230JS



MINERAL WHITE
AKM6230MW



HARMONY BEIGE
AKM6230HB



CREME
AKM6230C



OCEAN BLUE
AKM6230OB



OLIVE GREEN
AKM6230OG



SUNBEAM YELLOW
AKM6230OSY



RED
AKM6230R



CORAL CRUSH
AKM6230CC



FEATURES

- All metal construction with enamel coating
- Bowl can be lifted and lowered with the wheel action lifting mechanism
- Fitted with safety guard
- 3 Speed options
- Supplied with 3 attachments:
 - Whisk for stirring liquids and beating eggs
 - Flat beater for mixing soft batter
 - Dough hook for mixing soft dough batter

SUPPLIED ATTACHMENTS



DOUGH HOOK



FLAT BEATER



WIRE WHISK

10 LITRE

SPECIFICATIONS

MODEL	BakeMark B10-BL
ELECTRICITY	0.37kW, 220V, Single Phase
DIMENSIONS	444 x 360 x 650mm high
WEIGHT	50kg
DRY FLOUR CAPACITY	1kg
SPEED	110 / 220 / 420rpm
DRIVE METHOD	Gear

ORDER CODE

PMB0010



20 LITRE

SPECIFICATIONS

MODEL	BakeMark B20-BL
ELECTRICITY	1.1kW, 220V, Single Phase
DIMENSIONS	513 x 405 x 762mm high
WEIGHT	65kg
DRY FLOUR CAPACITY	3kg
SPEED	110 / 220 / 420rpm
DRIVE METHOD	Gear

ORDER CODE

PMB0020



30 LITRE

SPECIFICATIONS

MODEL	BakeMark B30-B
ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	545 x 440 x 882mm high
WEIGHT	82kg
DRY FLOUR CAPACITY	6kg
SPEED	110 / 220 / 420rpm
DRIVE METHOD	Gear

ORDER CODE

PMB0030



40 LITRE

SPECIFICATIONS

MODEL	BakeMark B40-B
ELECTRICITY	2kW, 220V, Single Phase
DIMENSIONS	620 x 630 x 1011mm high
WEIGHT	150kg
DRY FLOUR CAPACITY	8kg
SPEED	65 / 102 / 296rpm
DRIVE METHOD	Belt

ORDER CODE

PMB0040



SPIRAL DOUGH MIXERS FLOOR STANDING



FEATURES

- Robust construction
- The particular shape of the spiral allows for a perfectly mixed dough
- Bowl, spiral, central column and protection grid is made from stainless steel
- Oil bath gear motor provides a particular silent transmission system
- Fitted with protection grid for increased safety
- Two speed motor is available on request on 3 Phase models
- Fitted with a 60 minute timer
- Fitted with an Emergency Stop switch
- Fitted with non-slip feet

10 LITRE

SPECIFICATIONS

MODEL	BakeMark HS10
ELECTRICITY	0.75kW, 220V, Single Phase
DIMENSIONS	540 x 315 x 770mm high
WEIGHT	60kg
DOUGH WEIGHT	7kg
SHAFT SPEED	250 rpm
BOWL SPEED	25 rpm

ORDER CODE **DMB0010**



20 LITRE

SPECIFICATIONS

MODEL	BakeMark BHS20A
ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	700 x 500 x 770mm high
WEIGHT	75kg
DOUGH WEIGHT	16kg
SHAFT SPEED	125 / 250 rpm
BOWL SPEED	12.5 / 25 rpm

ORDER CODE **DMB0020**



30 LITRE

SPECIFICATIONS

MODEL	BakeMark BHS30A
ELECTRICITY	2kW, 220V, Single Phase
DIMENSIONS	770 x 550 x 850mm high
WEIGHT	114kg
DOUGH WEIGHT	25kg
SHAFT SPEED	125 / 250 rpm
BOWL SPEED	12.5 / 25 rpm

ORDER CODE **DMB0030**



50 LITRE

SPECIFICATIONS

MODEL	BakeMark HS50
ELECTRICITY	2.2kW, 380V, 3 Phase + N
DIMENSIONS	770 x 550 x 850mm high
WEIGHT	160kg
DOUGH WEIGHT	42kg
SHAFT SPEED	125 / 250 rpm
BOWL SPEED	12.5 / 25 rpm

ORDER CODE **DMB0050**

