



**Model**

MP60

**Product Description**

Planetary Mixer, 60 litre, Extra Heavy Duty

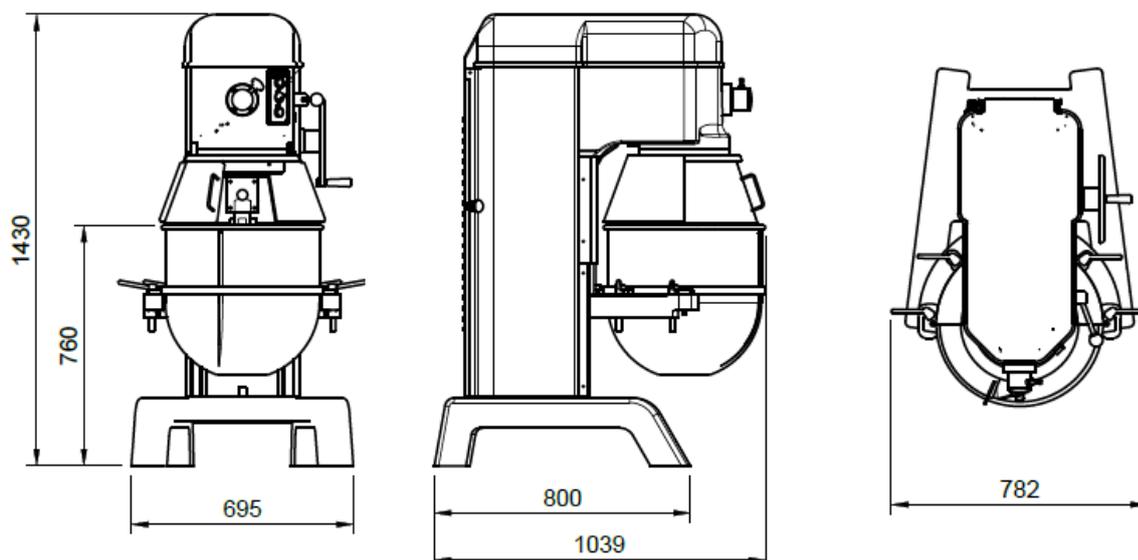
**Product Code**

5MP60-3PH



**Standard Features**

- Extra heavy duty 60ltr, floor standing, gear driven, planetary mixer
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Planetary mixing action ensures perfect results
- High torque motor allows mixing of stiffer doughs and larger batches
- 4 fixed speeds: 84, 148, 248 and 436 rpm
- Easy speed-shifting
- Timer
- Emergency stop button
- Stainless steel safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Interlocking bowl guard and bowl lift
- Dual bowl clamps to lock bowl down
- Resettable thermal overload protection (NVR device)
- Long lasting lubricant providing abrasion resistant transmission
- Transmission gears are made of heat treated, hardened steel
- Heavy-duty, cast-iron frame
- Non-slip rubber feet
- Quiet operation
- Heavy duty gearbox
- Industry standard #12 attachment hub
- Covered by Metcalfe 3-year warranty (1st year parts and labour, 2nd & 3rd years parts only) and full after sales service



## Specifications

|                                   |  |
|-----------------------------------|--|
| Model                             | MP60   |
| Product Code                      | 5MP60-3PH  |
| Bowl Capacity (l)                 | 60   |
| Duty                              | Extra heavy duty   |
| Speed (rpm)                       | 4 fixed speeds<br>84 / 148 / 248 / 436   |
| Belt or Gear Driven               | Gear driven  |
| Location                          | Freestanding   |
| Attachment Hub                    | Yes  |
| Timer                             | Yes (15 min)   |
| Phase (Ø)                         | Three  |
| Voltage (V)                       | 400  |
| Frequency (Hz)                    | 50   |
| Current (Amp)                     | 5.3  |
| Power (kW / hp)                   | 2.25 / 3   |
| Power Connection                  | Hardwired (fitted to a switched isolator, capable of supporting an electrical load of 32amps, which is fused with a C or D rated breaker) see user instructions for full details |
| Items Included                    | Bowl (MP11091-12-008)<br>Beater (MP11091-12-001)<br>Dough Hook (MP11091-12-003)<br>Whisk (MP11091-12-002)<br>Bowl Trolley (MP11091-12-011)                                       |
| Optional Accessories              | 30ltr reduction bowl (MP11091-12-007)<br>30ltr reduction beater (MP11091-12-004)<br>30ltr reduction dough hook (MP11091-12-006)<br>30ltr reduction whisk (MP11091-12-005)        |
| Optional Attachments              | Veg Prep Attachment (no plates included) (MPVS12A)<br>Meat Mincer Attachment (6mm & 8mm plates included) (MPG12SH)   |
| Overall Dimensions D x W x H (mm) | 1039 x 782 x 1430  |
| Net Weight (Kg)                   | 455  |
| Packed Dimensions D x W x H (mm)  | 1150 x 790 x 1680  |
| Packed Weight (Kg)                | 480  |
| Volume (m3)                       | 1.526  |
| Warranty                          | 3 year (1st year parts and labour, 2nd & 3rd years parts only)   |

**Note:** The minimum requirement for all electrical equipment's correct operation is an air temperature of between +5°C and +40°C. Mixers should not be operated in a cold store.

We reserve the right to alter the specification and technical details for this item at any time without prior notice.

8/2025

### Metcalfe Catering Equipment Ltd

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