



**Model**

MP20

**Product Description**

Planetary Mixer, 20 litre, Heavy Duty

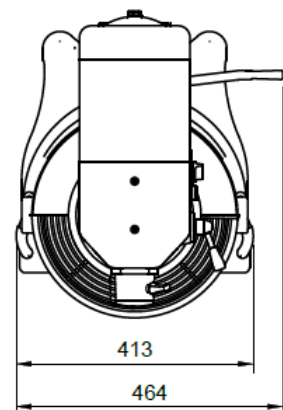
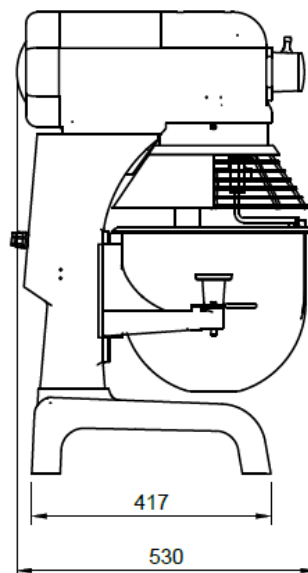
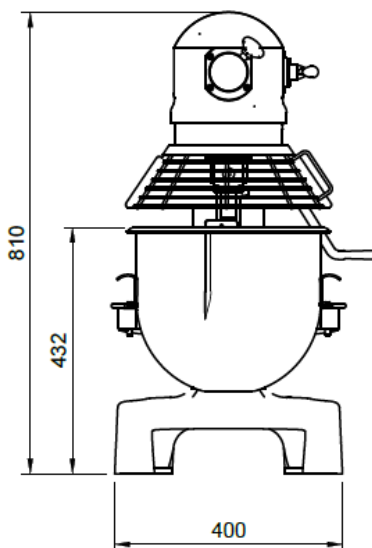
**Product Code**

5MP20



**Standard Features**

- Heavy duty 20ltr, bench mounted, 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
- 3 fixed speeds: 140, 260 and 473 rpm
- Easy speed-shifting
- Interlocking bowl guard and bowl lift
- Stainless steel safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Industry standard #12 attachment hub
- Thermal overload protection (NVR device)
- Emergency stop button
- 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
- Covered by Metcalfe 3-year warranty (1<sup>st</sup> year parts and labour, 2<sup>nd</sup> & 3<sup>rd</sup> years parts only) and full after sales service



## Specifications

Model	MP20
Product Code	5MP20
Bowl Capacity (l)	20
Duty	Heavy duty
Speed (rpm)	3 fixed speeds 140 / 260 / 473
Belt or Gear Driven	Gear driven
Location	Low bench
Attachment Hub	Yes
Timer	No
Phase (Ø)	Single
Voltage (V)	230
Frequency (Hz)	50
Current (Amp)	5.5
Power (kW / hp)	0.375 / 0.5
Power Connection	13 Amp (3 Pin Plug)
Items Included	Bowl (MP11012-12-001) Beater (MP11012-12-002) Dough Hook (MP11012-12-003A) Whisk (MP11012-12-004)
Optional Accessories	Stand (5MP21) Trolley (5MP22) 10ltr reduction bowl (MP11012-12-005) 10ltr reduction beater (MP11012-12-006) 10ltr reduction dough hook (MP11012-12-007) 10ltr reduction whisk (MP11012-12-008)
Optional Attachments	Veg Prep Attachment (no plates included) (MPVS12A) Meat Mincer Attachment (6mm & 8mm plates included) (MPG12SH)
Overall Dimensions D x W x H (mm)	530 x 464 x 810
Net Weight (Kg)	98
Packed Dimensions D x W x H (mm)	620 x 520 x 1000
Packed Weight (Kg)	110
Volume (m3)	0.32
Warranty	3 year (1 <sup>st</sup> year parts and labour, 2 <sup>nd</sup> & 3 <sup>rd</sup> 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

### Metcalf Catering Equipment Ltd

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