

Building The Best Buy Mixers for The Smart Consumers!



Models ARM-60 ARM-80









Features

THUNDERBIRD models ARM-60 and ARM-80 planetary mixers are heavy-duty, precision crafted, versatile machines. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results. The wide-faced, hardened alloy steel helical gears deliver energy at pre-selected fixed speeds. Models are available in 60 and 80-quart sizes with a selection of optional bowls to provide additional capacity and flexibility. Each mixer comes standard with a stainless steel bowl, spiral dough hook, batter beater and wire whip. The heavy-duty, stainless steel, wire front bowl quard opens easily for adding ingredients. The bowl quard interlock prevents the mixer from running if quard is opened or the bowl is lowered. The units feature moisture resistant switches and No-Volt Release. It has a 99-minute timer that automatically shuts off the machine in any speed after the predetermined time has elapsed.

Optional Accessories

- □ ARM-02B -#12 Taper Hub Vegetable Shredder/Plate Holder
- ☐ ARM-02A-#12Taper Hub Meat Grinder
- ☐ Bowl Dolly
- Reduction Set
- EXTENDED WARRANTY up to 6 years.

Standard Features

- ► Model ARM-60 60-Qt. Mixer with 6-speed,4HP(continuous duty),totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 50 amp, AC,ETL listed, also available in 440/60/3 and 440/50/3. at additional cost.
- ➤ ☐ Model ARM-80 80-Qt. Mixer with 6-speed,5HP(continuous duty),totally enclosed, and permanently lubricated, thermally protected, motor; furnished in 220/60/3, 60 amp. AC,ETL listed; also available in 440/60/3 and 440/50/3. at additional cost.
- ➤ Wide-faced, hardened alloy steel, helical gears fully sealed in lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation
- 3 Pre-selected, fixed speeds gear box. Two speeds motor.
- ➤ Manual bowl lift is lever operated, interlocked and self-locking in top position
- > 99-minute timer for continuous or timed operation, automatically shuts off the machine any speed after the pre-determined time has elapsed
- #12 Taper hub use with any #12 size attachments.
- ➤ Flat Batter Beater, Wire Whip and Spiral Dough Hook
- ➤ Bowl Guard with interlock prevents the mixer from running if guard is opened.
- ➤ No-Volt Release prevents activation of the mixer in the event of a power interruption; operator must restart the mixer
- ➤ Highly reliable, moisture resistant stop and start switches
- ➤ Cast base construction; finish is silver metallic epoxy powder coat enamel for easy cleaning
- ➤ Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

THUNDERBIRD FOOD MACHINERY INC.

P.O.BOX 4079, BLAINE, WA.98231 U.S.A. • TEL: 1-800-7-MIXERS • 1-888-839-7789 • 1-800-626-5168 1-360-366-9328 · 1-604-576-8957 · 1-360-366-0997 · FAX:1-360-366-0998 · 604-576-8527 · 604-535-4699

4602 BRASS WAY, DALLAS, TX.75236, U.S.A. •TEL:1-866-7-MIXERS •1-214-331-3000(8 lines) •1-888-888-4181 FAX: 214-331-3581(2 lines) · WEBSITE: www.thunderbirdfm.net · http://www.thunderbirdfm.com E-mail:tbfm@tbfm.com





Models ARM-60/ARM-80(Planetary Mixers)

Model No.	Bowl	Product Dimensions		
	capacity	Width A	Depth B	Height C
ARM-60	60-Qts(63Liters)	32"(813mm)	43.8"(1113mm)	61.8"(1569mm)
ARM-80	80-Qts(84 Liters)	32"(813mm)	43.8"(1113mm)	66"(1676mm)

Specifications

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.

Motor/Electrical: ☐ Model ARM-60 60 Qt .Mixer with 6-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 50 amp, AC, ETL listed. Also available in 440/60/3 ,ETL listed. at additional cost.

☐ Model ARM-80 80Qt .Mixer with 6-speed, 5 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 60amp, AC, ETL listed. Also available in 440/60/3, ETL listed. at additional cost.

Finish/construction: Cast base finished in metallic silver, epoxy powder coat enamel for easy cleaning.

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.

Speeds:3 Pre-selected, fixed speeds.

Bowl Guard: Bowl Guard with interlock prevents the mixer from running if guard is opened.

Power Hub: #12Taper hub for use with any optional #12 size attachment.

Controls: Highly reliable, moisture resistant switches, provide for continuous operation and. 15-minute timer automatically shuts off the machine in any speed after the pre-determined time has elapsed.

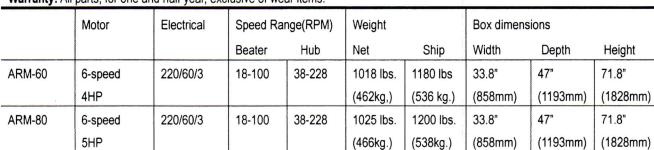
No-volt Release: Prevents activation of the mixer in the event of a power interruption; operator must restart the mixer.

Standard Equipment: The mixing unit with one stainless steel bowl, bowl guard, flat batter beater, wire whip and spiral dough hook.

Bowl lift: Manual or electric bowl lift is lever operated and self-locking in top position.

Cord and Plug: Attached 6-foot flexible 3-wire cord and plug for grounded receptacle.

Warranty: All parts, for one and half year, exclusive of wear items.



Specifications are necessarily subject to change without notice.

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