



**AX-M20
20 QUART MIXER**



PROJECT _____
ITEM # _____
QUANTITY _____



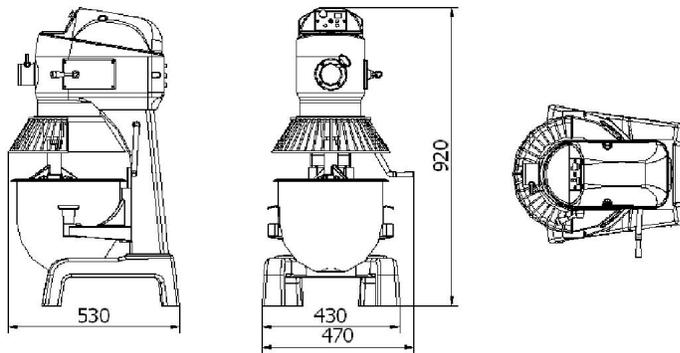
The Axis Model AX-M20 is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

AX-M20 20-QUART MIXER

STANDARD FEATURES	STANDARD ACCESSORIES
<ul style="list-style-type: none"> ★ 0.5 HP motor ★ Reliable and dependable gear drive design ★ Digital timer (0-30 minutes) ★ 3 speeds ★ Heat-treated hardened alloy steel gears and shaft 	<ul style="list-style-type: none"> ★ 20 Quart S/S bowl ★ Aluminum flat beater ★ S/S wire whip ★ Aluminum dough hook
<ul style="list-style-type: none"> ★ Stainless steel bowl guard ★ Side mounted controls (Timer, separate start and emergency stop button) ★ Silent operation ★ Highest quality aluminum alloy used for maximum standards of hygiene. ★ 6 foot cord and plug 	<p>OPTIONAL ACCESSORIES</p> <ul style="list-style-type: none"> ★ VS Attachment (<i>housing only</i>) ★ Disks avail. for VS Attachment: (Shredder, grater and slicer disks) <i>Sold separately</i> ★ Meat mincer attachment

Model	Capacity	Motor	Amps	Speeds	Electrical
AX-M20	20 Quart	3 Speeds	10	106 / 239 / 397	110v / 60hz / 1ph

TECHNICAL DRAWING



DIMENSIONS

Overall Width	= 16.9" (430mm)
Overall Depth	= 20.8" (530mm)
Overall Height	= 36.2" (920mm)

WEIGHT

NET	= 220 lbs
SHIPPING	= 275 lbs

FREIGHT CLASS = 77.5

SPECIFICATIONS

★ Design

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

★ Stainless Steel Bowl Guard

Safety interlock prevents operation when front portion of guard is open.

★ Three Fixed speeds

Consistency, flexibility and reliability. Excellent for incorporating, blending and mixing ingredients. Provides consistent results throughout mixing.

★ Gear Transmission

Ensures consistent performance and minimum downtime under heavy loads.

★ 0.75 H.P. Motor

Meets the most demanding operations.

★ Electronic Digital Timer

Provides accurate and consistent results while indicating the length of mixing (in minutes) on digital timer.

★ Warranty

2 year parts and 1 year labor, exclusive of wear items

Due to our continued product improvement and striving for engineering excellence, specifications are subject to change without notice



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