



**AX-M20  
20 QUART MIXER**

**PROJECT** \_\_\_\_\_  
**ITEM #** \_\_\_\_\_  
**QUANTITY** \_\_\_\_\_



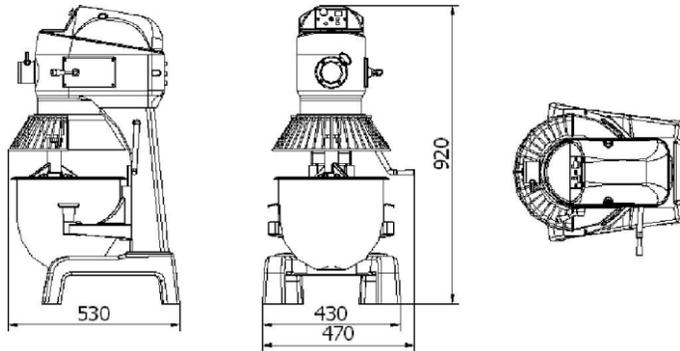
**AX-M20  
20 QUART MIXER**

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.

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

Model	Capacity	Motor	Amps	Speeds	Electrical
AX-M20	20 Quart	3 Speeds	10	129/239/437	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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