



**AX-M20
20 QUART MIXER**



PROJECT _____
ITEM # _____
QUANTITY _____



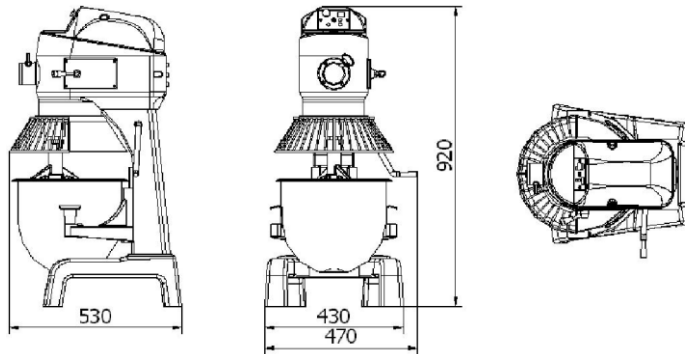
The Axis Model AX-M20 is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with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

| | |
|----------------------|--------|
| <u>FREIGHT CLASS</u> | = 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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