



**AX-M60
60 QUART MIXER**

PROJECT _____
ITEM # _____
QUANTITY _____



AX-M60 60 QUART MIXER

The Axis Model AX-M60 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.

STANDARD FEATURES	STANDARD ACCESSORIES
<ul style="list-style-type: none"> ★ 3 HP motor ★ Reliable and dependable gear drive design ★ Digital Timer (0-30 min) ★ 3 speeds ★ Heat-treated hardened alloy steel gears and shaft ★ Stainless steel bowl guard 	<ul style="list-style-type: none"> ★ 60 Quart S/S bowl ★ Aluminum flat beater ★ S/S wire whip ★ Aluminum dough hook ★ Bowl dolly
<ul style="list-style-type: none"> ★ Side mounted controls (Timer, separate start and emergency stop button) ★ Silent operation ★ Highest quality aluminum alloy used for maximum standards of hygiene 	<p style="text-align: center;">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

