

## PROJECT

ITEM \#
QUANTITY $\qquad$


The Axis Model AX-M12 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 |
| :---: | :---: |
| $\star$ 0.5 HP motor <br> $\star$ Reliable and dependable gear drive design <br> $\star$ Digital timer (0-30 minutes) <br> $\star 3$ speeds <br> $\star$ Heat-treated hardened alloy steel gears and shaft <br> $\star$ Furnished with bowl guard for safety <br> $\star$ Side mounted controls <br> (Timer, separate start and emergency stop button) <br> $\star$ Silent operation <br> $\star$ Highest quality aluminum alloy used for maximum standards of hygiene. <br> $\star 6$ foot cord and plug | $\star 12$ Quart S/S bowl <br> $\star$ Aluminum flat beater <br> $\star$ S/S wire whip <br> $\star$ Aluminum dough hook |


| Model | Capacity | Motor | Amps | Speeds | Electrical |
| :---: | :---: | :---: | :---: | :---: | :---: |
| AX-M12 | $\mathbf{1 2}$ Quart | $\mathbf{3}$ Speeds | $\mathbf{9}$ | $151 / 272 / 530$ | $\mathbf{1 1 0 v} / \mathbf{6 0 h z} / \mathbf{1 p h}$ |

TECHNICAL DRAWING


| DIMENSIONS |  |
| :--- | :--- |
| Overall Width | $=13.0^{\prime \prime}(330 \mathrm{mı}$ |
| Overall Depth | $=19.6^{\prime \prime}(499 \mathrm{mı}$. |
| Overall Height | $=24.8(639 \mathrm{~mm})$ |

WEIGHT

| NET | $=77 \mathrm{lbs}$ |
| :--- | :--- |
| SHIP | $=100 \mathrm{lbs}$ |

FREIGHTCLASS $=77.5$ Ibs

## SPECIFICATIONS

## $\star$ Design

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

## $\star$ Three Fixed speeds

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

## $\star$ Gear Transmission

Ensures consistent performance and minimum downtime under heavy loads.

## $\star 0.5$ H.P. Motor

Meets the most demanding operations.

## $\star$ Bowl Guard

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

## $\star$ Electronic Digital Timer

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

