



Technical Data

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|-------------------------------|--------------------|
| Width | 26.5 Inches |
| Depth | 28 Inches |
| Height | 52 Inches |
| Amps | 15 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Capacity | 30 qt. |
| Speeds | 3 |
| Color | Metallic / Silver |
| Horsepower | 2 HP |
| Hub | #12 Size Taper Hub |
| Bowl Lift | Manual |
| Mixer Type | Planetary |
| Number of Mixing Heads | 1 |
| Style | Lift |
| Plug Type | NEMA 5-15P |
| Power Type | Electric |
| Timer | With Timer |
| Transmission Type | Gear-Driven |
| Type | Stand Mixer |
| Shipping Weight | 396 lbs |

Mixing Capacity

| | |
|------------------|--------------|
| Dry Dough | Dough |
| 16 lbs | 24 lbs |

Features

- 30 qt. capacity
- 1-30 minute for continuous or timed operation
- 2 Hp motor
- 115v/60/1, 15 amps
- 3 speed gear box
- Transmission: hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
- Safety bowl guard
- Bowl lift: Manual bowl lift operated and self-locking in to position.
- #12 size taper hub for attachments.
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning

Certifications



Warranty

1 Year Parts and Labor

ENHANCED EQUIPMENT

2610 E. Woodward Ave.
Fresno, CA 93721

Phone:
(720) 309-1902

