



**AX-M12  
12 QUART MIXER**



**PROJECT** \_\_\_\_\_

**ITEM #** \_\_\_\_\_

**QUANTITY** \_\_\_\_\_



**AX-M12 12 QUART MIXER**

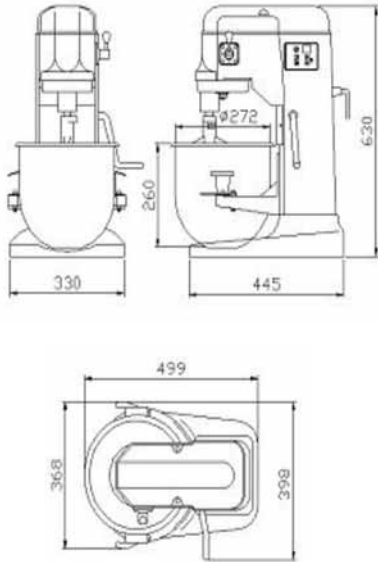
The Axis Model AX-M12 is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

<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>★ Furnished with bowl guard for safety</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>★ 12 Quart S/S bowl</li> <li>★ Aluminum flat beater</li> <li>★ S/S wire whip</li> <li>★ Aluminum dough hook</li> </ul>



Model	Capacity	Motor	Amps	Speeds	Electrical
AX-M12	12 Quart	3 Speeds	9	151/272/530	110v / 60hz / 1ph

## TECHNICAL DRAWING



### DIMENSIONS

**Overall Width** = 13.0" (330 mm)  
**Overall Depth** = 19.6" (499 mm)  
**Overall Height** = 24.8" (620 mm)

### WEIGHT

**NET** = 77 lbs  
**SHIP** = 100 lbs

**FREIGHT CLASS** = 77.5 lbs

## SPECIFICATIONS

### ★ Design

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

### ★ 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.

### ★ 0.5 H.P. Motor

Meets the most demanding operations.

### ★ Bowl Guard

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

### ★ 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

### MVP GROUP CORPORATION

5659 Royalmount Ave. Montreal, QC Canada H4P 2P9  
Tel: 514-737-9701 888-275-4538 Fax: 514-342-3854  
www.mvpgroupcorp.com / sales@mvpgroupcorp.com