

AX-M60 60 Quart Mixer



AX-M60

PROJECT	
ITEM #	
QUANTITY	

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> <li>★ 3 HP motor</li> <li>★ Reliable and dependable gear drive design</li> <li>★ Digital Timer (0-30 min)</li> <li>★ 3 speeds</li> <li>★ Heat-treated hardened alloy steel gears and shaft</li> <li>★ Stainless steel bowl guard</li> </ul>	<ul> <li>★ 60 Quart S/S bowl</li> <li>★ Aluminum flat beater</li> <li>★ S/S wire whip</li> <li>★ Aluminum dough hook Bowl dolly</li> </ul>	60 QUART
★ Side mounted controls	OPTIONAL ACCESSORIES	<u> </u>
<ul> <li>(Timer, separate start and emergency stop button)</li> <li>★ Silent operation</li> <li>★ Highest quality aluminum alloy used for maximum standards of hygiene</li> </ul>	<ul> <li>★ VS Attachment ( <i>housing only</i>)</li> <li>★ Disks avail. for VS Attachment: (Shredder, grater and slicer disks) <i>Sold separately</i></li> <li>★ Meat mincer attachment</li> </ul>	XER

Model	Capacity	Motor	Amps	Speeds	Electrical			
AX-M60	60 Quart	3 Speeds	18 6.2	50/105/216	220v / 60hz / 1ph 208v / 60hz / 3ph			
TECHNICAL DRAWING								
		122771°						
708	902	* <sup>95</sup> *		<u>DIMENSIONS</u> Overall Width	= 26.5" (675mm)			
T S B				Overall Depth	= 40.9" (1039mm)			
				Overall Height	= 55.9" (1420mm)			
			6N	WEIGHT				
· · · · · · · · · · · · · · · · · · ·		Щ		NET	= 992 lbs			
675	780			SHIP	= 1100 lbs			
			<u> </u>	FREIGHT CLASS	= 77.5			

# **SPECIFICATIONS**

### ★ <u>Design</u>

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.

#### ★ <u>Gear Transmission</u>

Ensures consistent performance and minimum downtime under heavy loads.

#### ★ <u>3 H.P. Motor</u>

Meets the most demanding operations.

# ★ Electronic Digital Timer

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

# ★ <u>Warranty</u>

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**