



**AX-M12  
12 QUART MIXER**



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

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

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



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.

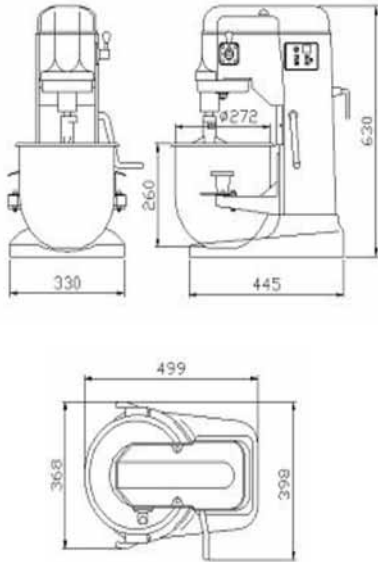
**AX-M12 12 QUART MIXER**

| <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<br/>(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

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