



General Foodservice  
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Project Name: \_\_\_\_\_  
Location: \_\_\_\_\_  
Item #: \_\_\_\_\_ Qty: \_\_\_\_\_  
Model: \_\_\_\_\_

# All Purpose Heavy Duty 20 Quart 3-Speed Commercial Bench Mixer

Model:  GEM120



The General 20 Quart All-Purpose Commercial Bench Mixer uses a dual motion planetary mixing action that consistently blends, mixes and aerates - delivering productive results for any commercial kitchen application. The built in performance enhancing and safety functions ensure that when given proper attention and preventative maintenance, General Mixers will deliver years of trouble free, reliable, low maintenance, efficient operation.

### FEATURES

- Lever-operated precision bowl lift that locks into position
- Front-opening bowl guard for easy addition of ingredients
- Ergonomic, moisture-resistant switches
- 0-30 Minute timer - Includes "hold" option for continuous cycle
- Meets all commercial safety and sanitation standards
- Magnetic safety lock prevents operation while bowl guard is open or bowl is not locked in the up position
- #12 extended tapered power take off (PTO) hub that accepts conventional food processor accessories

### MOTOR

- Heavy-duty 1.5 HP / 1.8 kW air-cooled motor
- 15 amp draw when in operation
- 3 fixed agitator shaft speeds:

1	108 RPM	High Torque
2	195 RPM	Intermediate Torque
3	355 RPM	Low Torque

- Oversized, totally enclosed motor with thermal overload switch
- Sealed, heat-treated hardened planetary gear drive transmission that is lubricated with food approved grease for a long, maintenance-free life

### INCLUDES

- Heavy-duty spiral dough hook for thicker dough batches
- Heavy-duty flat beater for smooth batters
- Heavy-duty wire whisk for whipped products
- Flat bottom 20 quart / 19.9 liter stainless steel mixing bowl
- Recommended batch size / attachment chart for popular products

### ELECTRIC

- 120V/60Hz/1-ph
- Requires dedicated 20 amp circuit
- NEMA 5-20 6.5 ft power cord set included

NEMA 5-20P



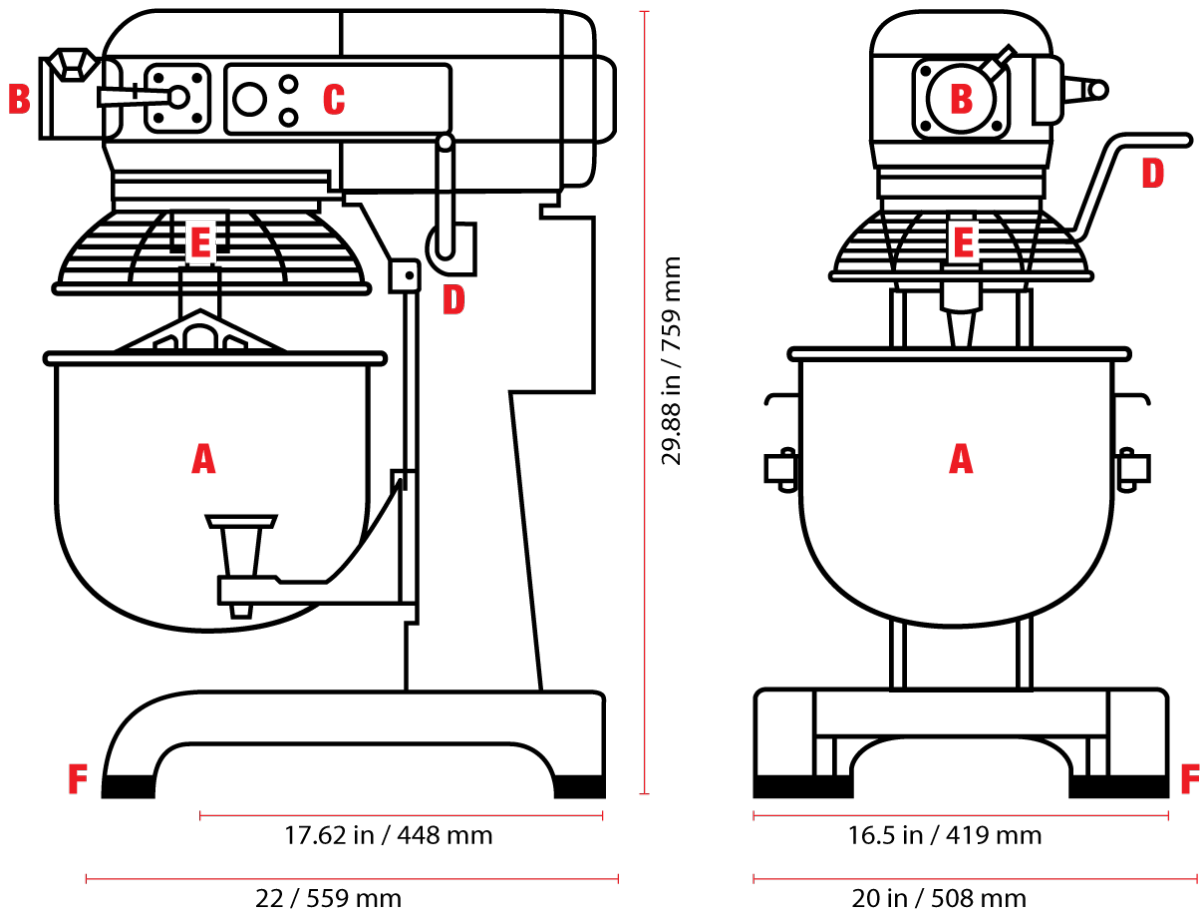
### General WARRANTY (USA / CANADA)

One (1) year parts  
One (1) year on-site labor  
Administered by The Legacy Companies, 877.368.2797

Product design and specifications are subject to modification by manufacturer without prior notice.



# All Purpose Heavy Duty 20 Quart 3-Speed Commercial Bench Mixer



- A. Mixing Bowl
- B. PTO Hub
- C. Control Panel
- D. Bowl Raise/Lower Lever
- E. Bowl Guard
- F. Optional Rubber Feet

Model	Dimensions WxDxH (inches/mm)	Capacity	Transmission Speeds (RPM)	Shipping Weight	Net Weight	Voltage	Amp Draw When Mixing	Motor HP
GEM120	20 x 17.62 x 29.88 508 x 559 x 759	20 Quart	108/195/355	242 lb 110 kg	198 lb 90 kg	120V/60Hz/1Ph	15	1.5

**ASSORTED MIXER OPTIONS ARE AVAILABLE INCLUDING:**

- Rubber feet to prevent scuffing and/or movement on a smooth stainless steel metallic bench or floor
- Additional mixing bowls to enhance efficiency/capacity
- Various conventional power take off port food processor attachments such as vegetable and cheese graters, shredders and slicers