



General Foodservice
The Legacy Companies
3355 Enterprise Avenue, Suite 160
Fort Lauderdale, FL 33331
(954) 202-7419 • (877) 600-8401 • Fax (954) 202-7337
www.GeneralFoodService.com • Info@GeneralFoodService.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

30 QUART MIXER (28.4 liter)

Model: GEM130 International Model: Add -50 (220V/50Hz/1Ph) or -60 (220V/60Hz/1Ph)



30 Quart all-purpose mixer uses a planetary mixing action that consistently blends, mixes and aerates all ingredients with satisfactory results. The heat treated carbon steel gears deliver energy at three pre-selected fixed speeds. Comes standard with a stainless steel bowl, flat beater, spiral dough hook, and wire whip. The stainless steel wire front bowl guard opens easily for adding ingredients. The bowl guard magnetic lock prevents the mixer from running if guard is opened or the bowl is lowered. The switches are moisture resistant. Comes with an overload switch which protects the motor.

- **BOWL CAPACITY: 30 Quart / 28.4 l**
- **MOTOR**
 - 2 HP / 2.16 Kw at 120V
 - 18 amp draw at 120V
 - Totally enclosed and permanently lubricated
 - Thermally protected
- **GEARS**
 - Heat treated, carbon steel
 - Fully sealed to allow for durability, dependability and quiet operation.
- **SPEEDS**
 - 3 pre-selected, fixed speeds
 - 91 RPM
 - 166 RPM
 - 282 RPM

ADDITIONAL FEATURES

- Manual bowl lift. Lever operated. Self locking in top position.
- #12 taper hub front port.
- Bowl guard with magnetic lock prevents the unit from running if guard is open.
- Overload switch.
- Moisture resistant switches.

INCLUDES

- Spiral dough hook
- Flat batter beater
- Wire whip

ELECTRIC

- 120V/60Hz/1-ph, NEMA 5-15P
 - 6-1/2 ft power cord and plug set
- Also available:
- 220V/50Hz/1-ph,
 - 220V/60Hz/1-ph



An appropriate Int'l Cord Set and plug to be provided when specified on the order. If no Cord Set or Plug is specified, NEMA 6-15 is the default.

General WARRANTY (USA / CANADA)

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



Intertek
Certified to
ANSI-NSF 7



Certified to
ANSI UL 471



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

The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each General product will deliver years of trouble free, reliable, low maintenance, efficient operation.

5/6/2016W



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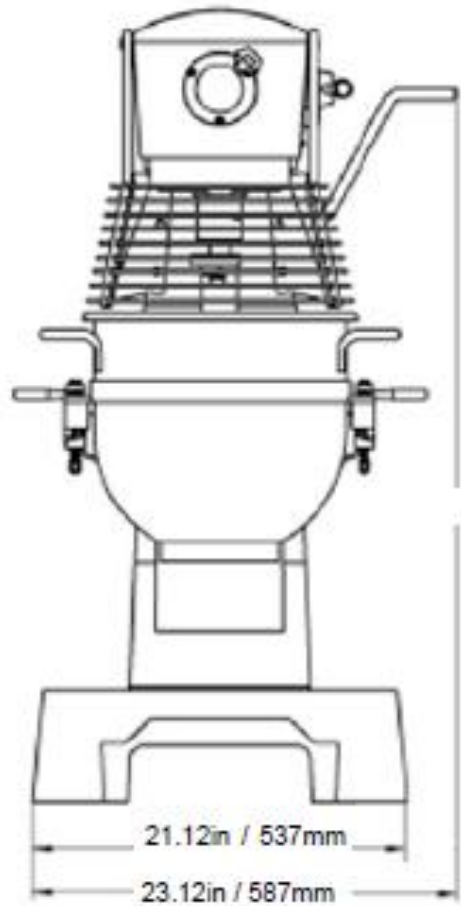
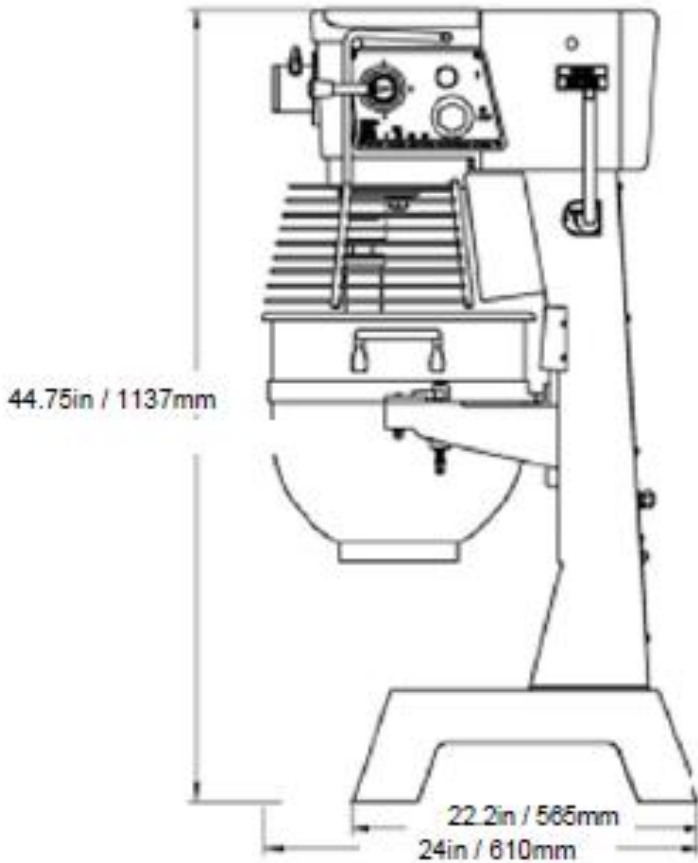
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NET WEIGHT 372 lb / 169 kg

SHIP WEIGHT 440 lb / 200 kg

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Printed in the USA

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