



General Foodservice
The Legacy Companies
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Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

All Purpose Heavy Duty 30 Quart 3-Speed Commercial Bench Mixer

Model: GEM130



The General 30 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 2 HP / 2.16 kW air-cooled motor
- 18 amp draw when in operation
- 3 fixed agitator shaft speeds:

1	91 RPM	High Torque
2	166 RPM	Intermediate Torque
3	282 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 30 quart / 28.4 liter stainless steel mixing bowl
- Recommended batch size / attachment chart for popular products

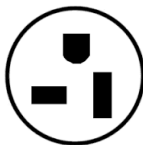
General WARRANTY (USA / CANADA)

One (1) year parts

One (1) year on-site labor

Administered by The Legacy Companies, 877.368.2797

NEMA 5-20P



ELECTRIC

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



Intertek
Certified to
ANSI-NSF 7



Certified to
ANSI UL 197



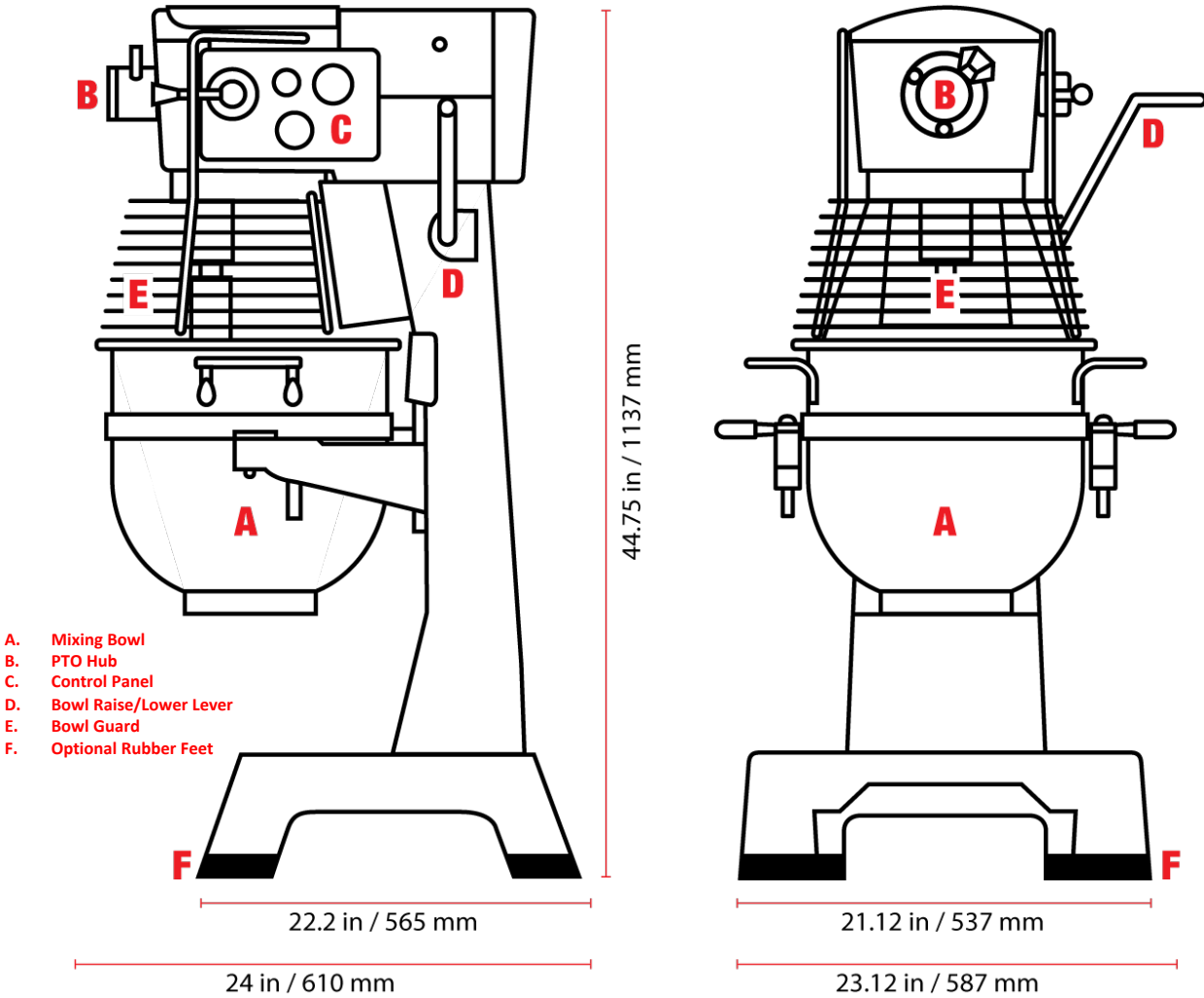
Safety
Approved



29CFR
1910 • 212



All Purpose Heavy Duty 30 Quart 3-Speed Commercial Bench Mixer



Model	Dimensions WxDxH (inches/mm)	Capacity	Transmission Speeds (RPM)	Shipping Weight	Net Weight	Voltage	Amp Draw When Mixing	Motor HP
GEM130	23.12 x 24 x 44.75 587 x 610 x 1137	30 Quart 28.4 Liter	91 / 166 / 292	440 lb 200 kg	372 lb 169 kg	120V/60Hz/1Ph	18	2

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