



## AX-M20 20 QUART MIXER

**PROJECT** \_\_\_\_\_  
**ITEM #** \_\_\_\_\_  
**QUANTITY** \_\_\_\_\_



AX-M20 20-QUART MIXER

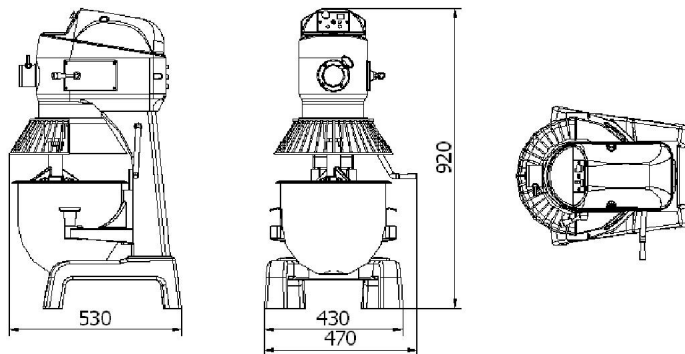
The Axis Model AX-M20 is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

| STANDARD FEATURES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | STANDARD ACCESSORIES                                                                                                                                                                                                                                                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul 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>★ Stainless steel bowl guard</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>★ 20 Quart S/S bowl</li> <li>★ Aluminum flat beater</li> <li>★ S/S wire whip</li> <li>★ Aluminum dough hook</li> </ul>                                                                                                       |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>OPTIONAL ACCESSORIES</b> <ul style="list-style-type: none"> <li>★ VS Attachment (<i>housing only</i>)</li> <li>★ Disks avail. for VS Attachment:<br/>(Shredder, grater and slicer disks)<br/><i>Sold separately</i></li> <li>★ Meat mincer attachment</li> </ul> |



| Model  | Capacity | Motor    | Amps | Speeds          | Electrical        |
|--------|----------|----------|------|-----------------|-------------------|
| AX-M20 | 20 Quart | 3 Speeds | 10   | 106 / 239 / 397 | 110v / 60hz / 1ph |

## TECHNICAL DRAWING



### DIMENSIONS

|                |                 |
|----------------|-----------------|
| Overall Width  | = 16.9" (430mm) |
| Overall Depth  | = 20.8" (530mm) |
| Overall Height | = 36.2" (920mm) |

### WEIGHT

|          |           |
|----------|-----------|
| NET      | = 220 lbs |
| SHIPPING | = 275 lbs |

|                      |        |
|----------------------|--------|
| <u>FREIGHT CLASS</u> | = 77.5 |
|----------------------|--------|

## SPECIFICATIONS

### ★ Design

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.

### ★ Gear Transmission

Ensures consistent performance and minimum downtime under heavy loads.

### ★ 0.50 H.P. Motor

Meets the most demanding operations.

### ★ 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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