



**AX-M80
80 QUART MIXER**



PROJECT _____

ITEM # _____

QUANTITY _____



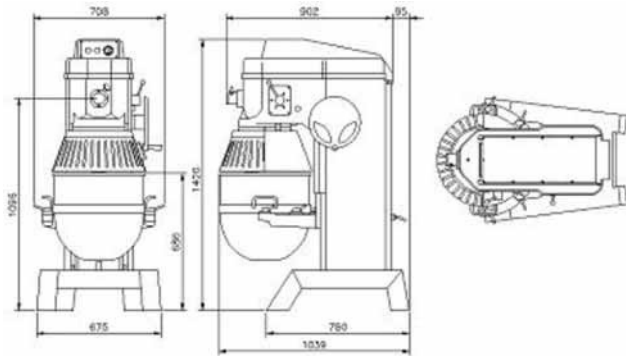
The Axis Model AX-M80 is an advanced design, highly reliable professional food processing tool, and is ideal for mixing all types of dough, as well as eggs, cream, mayonnaise, etc. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

AX-M80 80 QUART MIXER

| STANDARD FEATURES | STANDARD ACCESSORIES |
|---|---|
| <ul style="list-style-type: none"> ★ 4 HP motor ★ Reliable and dependable gear drive design ★ Digital Timer (0-30 min) ★ 4 speeds ★ Heat-treated hardened alloy steel gears and shaft ★ Stainless steel bowl guard ★ Side mounted controls (Timer, separate start and emergency stop button) ★ Silent operation ★ Highest quality aluminum alloy used for maximum standards of hygiene | <ul style="list-style-type: none"> ★ Automatic Bowl Lift ★ 80 Quart S/S bowl ★ Bowl dolly ★ Aluminum dough hook ★ S/S wire whip ★ Aluminum flat beater |
| | <p>OPTIONAL ACCESSORIES</p> <ul style="list-style-type: none"> ★ VS Attachment (<i>housing only</i>) ★ Disks avail. for VS Attachment: (Shredder, grater and slicer disks) ★ Meat mincer attachment |

| Model | Capacity | Motor | Amps | Speeds | Electrical |
|--------|----------|----------|------|-----------------|-------------------|
| AX-M80 | 80 Quart | 4 Speeds | 9.2 | 132/193/234/342 | 220v / 60hz / 3ph |

TECHNICAL DRAWING



DIMENSIONS

| | |
|-----------------------|----------------|
| Overall Width | = 27.2" |
| Overall Depth | = 42.1" |
| Overall Height | = 58.2" |

WEIGHT

| | |
|-------------|-------------------|
| NET | = 1278 lbs |
| SHIP | = 1400 lbs |

FREIGHT CLASS = 77.5

Comes with powercord (no plug is included)

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.

★ **Four 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.

★ **4 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