



AX-M7 7 Quart Mixer

PROJECT _____

ITEM _____

QUANTITY _____

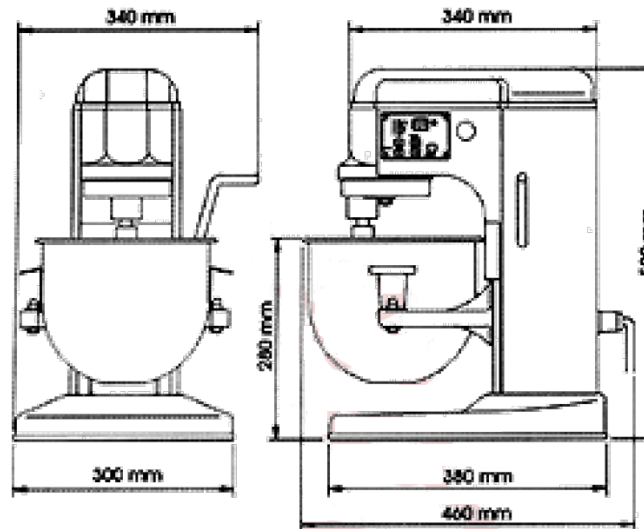


Save labor and time with the addition of a new planetary mixer to your foodservice operation. From bakeries to cafes and even cafeterias, a planetary mixer can increase consistency while also reducing labor costs. The 7 qt Planetary Mixer (AX-M7) from AXIS is a powerful commercial style mixer for smaller foodservice applications. All shafts on this model have been mounted in ball bearings and the safety guard prevents injuries by stopping the motor whenever the guard is opened. A dough hook, flat beater, wire whip and 30 minute digital timer are included with this model.

FEATURES

- All heavy-duty stainless steel construction
- 30 minute digital timer,
- Seven qt stainless steel mixing bowl,
- Automatic electronic five-speed control,
- Includes dough hook, flat beater and wire whip,
- Gear-driven transmission with hardened steel alloy gears.
- All Metal and die-cast aluminum body
- All Shaft are mounted in ball bearings.
- Automatic electronic 5 speed control
- Hand lift for tool change and bowl removal

Features: Planetary mixing action ensures consistent results, 3/4 horsepower motor offers enough power to mix stiffer dough or larger batches, included safety guard will automatically shut off motor when guard is opened to prevent injury



<i>Model</i>	<i>Voltage</i>	<i>Phase</i>	<i>Amps</i>	<i>Watts</i>	<i>HP</i>	<i>Hertz</i>	<i>Nema</i>
AX-M7	110	1	6	650	¾	50/60	5-15P

<i>Model</i>	<i>Net Weight</i>	<i>External</i>	<i>Crated Weight</i>	<i>Crate Dims</i>
AX-M7	50 Lbs / 22.5 kg	19" x 12" x 21"	45lbs / 20kg	19.5 x 15" x 24"

<i>Product</i>	<i>Tool</i>	<i>Amount</i>
Egg White	Whip	0.4L
Whipping Cream	Whip	1.8L
Mayonnaise	Whip	1.8L
Sponge Cake	Beater	2 KG
Mashed Potatoes	Beater	1.8 KG
Biscuits / Cookies	Beater	1.5 KG
Bread Dough (1st Speed)	Hook	2 KG