



**AX-M30
30 QUART MIXER**



PROJECT _____
ITEM # _____
QUANTITY _____



The Axis Model AX-M30 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.

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30 QUART MIXER**

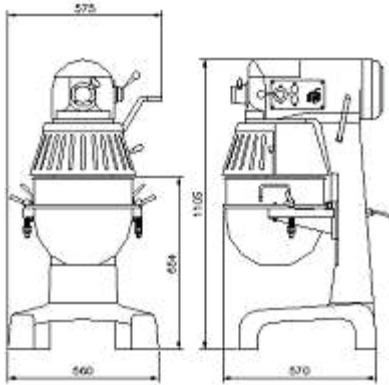
STANDARD FEATURES	STANDARD ACCESSORIES
<ul style="list-style-type: none"> ★ 1 HP motor ★ Reliable and dependable gear drive design ★ Digital timer (0-30 min) ★ 3 speeds ★ Heat-treated hardened alloy steel gears and shaft 	<ul style="list-style-type: none"> ★ 30 Quart S/S bowl ★ Aluminum flat beater ★ S/S wire whip ★ Aluminum dough hook
<ul style="list-style-type: none"> ★ 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 ★ 6 foot cord and plug 	<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) <i>Sold separately</i> ★ Meat mincer attachment



Model	Capacity	Motor	Amps	Speeds	Electrical
AX-M30	30 Quart	3 Speeds	16.5*	115/214/390	110v / 60hz / 1ph

*Requires 110-20 amp receptacle

TECHNICAL DRAWING



DIMENSIONS

Overall Width = 22.0" (560mm)
Overall Depth = 22.4" (570mm)
Overall Height = 43.5" (1105mm)

WEIGHT

NET = 319 lbs
SHIP = 385 lbs

FREIGHT CLASS = 77.5



NEMA 5-20P

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.

★ **1 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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