1/2 HP, MAC20

1 HP, MAC30

3 HP, MAC60



Model# MAC20, MAC30, MAC60 Planetary Mixers

FEATURES LIST

Gear driven, high torque transmission

15 minute timer and side mounted controls

Powerful motors

Three fixed speeds

Non-slip rubber feet

guard with handle

Thermal overload protection

NSF approved enamal paint

Stainless steel, easy-to-open bowl

Front mounted #12 hub for attachments

Cast iron body

PROJECT NAME:	LOCATION:
ITEAA.	MODEL



(Bench)





Motor: Powerful motors with thermal overload protection (automatic reset).

Finish: NSF approved enamel gray paint.

Capacity: MAC20 - 20 quart bowl

MAC30 - 30 quart bowl MAC60 - 60 quart bowl

Transmission: Fixed speed

transmission is made of heat treated. hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

Bowl Guard: Easy open and shut with guard handle. Made of high-quality stainless steel.

Safety Interlocks: The bowl guard and bowl lift lever are interlocked. The mixer will automatically shut down when the guard is opened or the bowl is lowered.

Standard Equipment:

Standard equipment includes #304 series stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip, aluminum flat beater, stainless steel bowl guard, 15 minute timer and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Cord: 6 ft. flexible three wire cord and ground plug.

Mixer Voltages:

MAC20 - 115V

MAC30 - 115V

MAC60 - 220V, Single Phase

Shipping Information:

Frieght Class: 85

MAC20 - Shipping Weight

270 lbs (122kg)

MAC30 - Shipping Weight

565 lbs (256kg)

MAC60 - Shipping Weight

795 lbs (360kg)

WARRANTY One-year parts and labor



Stainless steel bowl

Standard Accessories

- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)

Specifications subject to change without notice

Approvals:

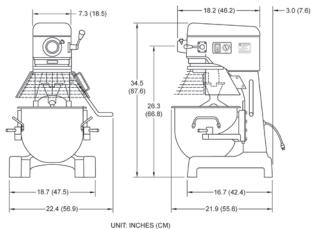




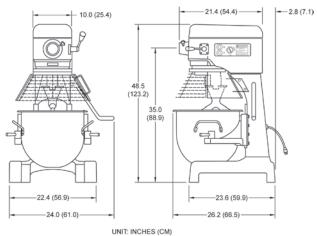


Specifications

MAC20 MIXER MAC30 MIXER



MAC60 MIXER



22.0 (55.9)

22.0 (55.9)

22.8 (7.1)

51.0
(129.5)

40.4
(102.6)

UNIT: INCHES (CM)

28.4 (72.1)

DIMENSIONAL DATA

MAC20	MAC30	MAC60	
Capacity: 20 Quart bowl / mixing capacity Agitator Speeds (RPMS): Low 104 Intermediate 194 High 353 Attachment Speeds (RPMS):	Capacity: 30 Quart bowl / mixing capacity Agitator Speeds (RPMS): Low 92 Intermediate 164 High 317 Attachment Speeds (RPMS):	Capacity 60 Quart bowl / mixing capacity Agitator Speeds (RPMS): Low 72 Intermediate 129 High 255 Attachment Speeds (RPMS):	Printed in U.
Low 59 Intermediate 110 High 201 Dimensions: Overall Length = 21.9" (55.6 cm) Overall Width = 22.4" (56.9 cm) Overall Height = 34.5" (87.6 cm)	Low 62 Intermediate 111 High 215 Dimensions: Overall Length = 26.2" (66.5 cm) Overall Width = 24" (61 cm) Overall Height = 48.5" (123.2 cm)	Low 60 Intermediate 108 High 197 Dimensions: Overall Length = 28.4" (72.1 cm) Overall Width = 25" (63.5 cm) Overall Height = 51" (129.5 cm)	S.A. 10-2010