



**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.

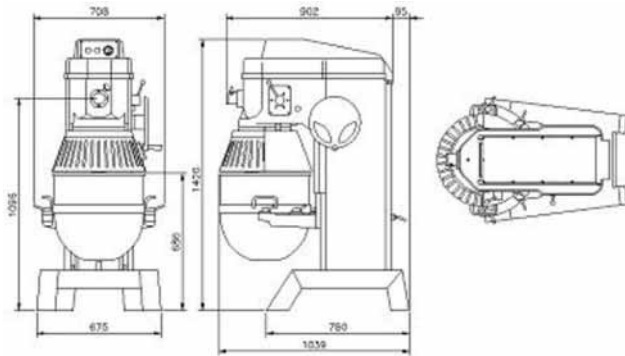
**AX-M80 80 QUART MIXER**

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



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

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