



**AX-M12  
12 QUART MIXER**



**PROJECT** \_\_\_\_\_

**ITEM #** \_\_\_\_\_

**QUANTITY** \_\_\_\_\_



The Axis Model AX-M12 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.

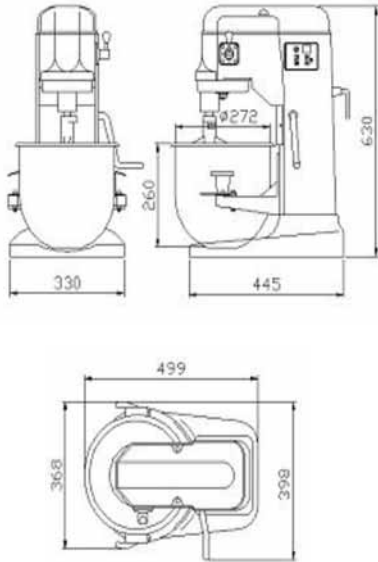
**AX-M12 12 QUART MIXER**

<b>STANDARD FEATURES</b>	<b>STANDARD ACCESSORIES</b>
<ul style="list-style-type: none"> <li>★ 0.5 HP motor</li> <li>★ Reliable and dependable gear drive design</li> <li>★ Digital timer (0-30 minutes)</li> <li>★ 3 speeds</li> <li>★ Heat-treated hardened alloy steel gears and shaft</li> <li>★ Furnished with bowl guard for safety</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> <li>★ 6 foot cord and plug</li> </ul>	<ul style="list-style-type: none"> <li>★ 12 Quart S/S bowl</li> <li>★ Aluminum flat beater</li> <li>★ S/S wire whip</li> <li>★ Aluminum dough hook</li> </ul>



Model	Capacity	Motor	Amps	Speeds	Electrical
AX-M12	12 Quart	3 Speeds	9	146/262/515	110v / 60hz / 1ph

## TECHNICAL DRAWING



### DIMENSIONS

**Overall Width = 13.0" (330 mm)**

**Overall Depth = 19.6" (499 mm)**

**Overall Height = 24.8 (639 mm)**

### WEIGHT

**NET = 77 lbs**

**SHIP = 100 lbs**

**FREIGHT CLASS = 77.5 lbs**

## SPECIFICATIONS

### ★ Design

Heavy duty all purpose mixers use a powerful, planetary mixing action to thoroughly blend mix and aerate all ingredients with consistent results.

### ★ 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.

### ★ 0.5 H.P. Motor

Meets the most demanding operations.

### ★ Bowl Guard

Bowl guard with interlock prevents the mixer from running if guard is opened.

### ★ 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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