



PROJECT: \_\_\_\_\_

MODEL: \_\_\_\_\_

ITEM #: \_\_\_\_\_ QUANTITY: \_\_\_\_\_

APPROVAL: \_\_\_\_\_ DATE: \_\_\_\_\_

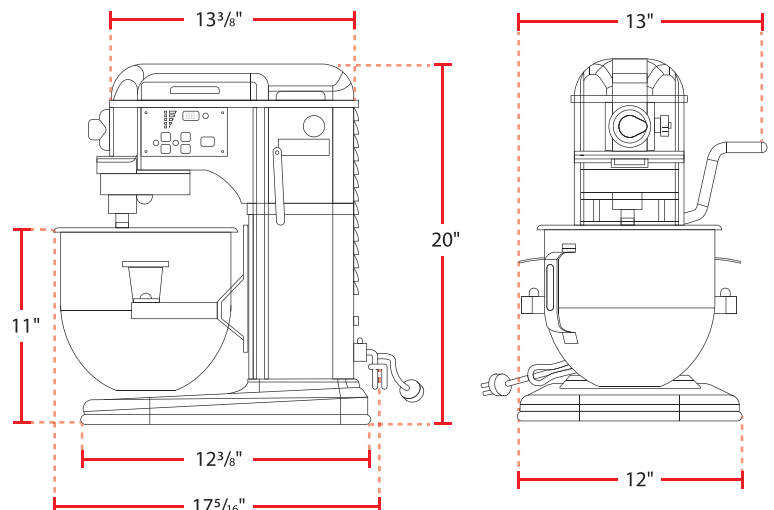
#177MIX8BK, 177MIX8WH, 177MIX8GY

## SPECIAL FEATURES

- Powerful 4/5 HP commercial motor allows for mixing stiffer dough and larger batches
- Electronic 5-speed control for non-stop shifting speed
- Planetary mixing action and digital timer ensures perfect results
- Slow start feature makes it easy to add raw ingredients without splashing
- Simple hand lift ideal for changing bowls and attachments
- Gear driven motor for consistent performance
- Sleek, durable design with 100% steel gear drive
- Automatic overload shut off feature prevents hard wear and tear
- Stainless steel flat beater, wire whip, and dough hook included
- #5 HUB and attachments (sold separately) allow for meat grinding, pasta cutting, and more

## SPECIFICATIONS

<b>Bowl Capacity</b>	8 qt.
<b>Horsepower</b>	4/5 HP
<b>Wattage</b>	600W
<b>Electrical</b>	120V, Single phase
<b>Cord &amp; Plug</b>	5-15P
<b>Speed</b>	100 RPM–500RPM
<b>Switch &amp; Timer</b>	All-in-one digital control panel
<b>Speeds</b>	5
<b>Control Panel</b>	Digital
<b>Timer</b>	30 min digital



# Countertop Mixer

## With Digital Controls



177MIX8GY

177MIX8BK



177MIX8WH



### INCLUDED ATTACHMENTS



#### FLAT BEATER

#177MIX8XFB

- Made of durable cast aluminum
- Ideal for normal to thick batters like cake mixes and hard cookie dough



#### DOUGH HOOK

#177MIX8XDH

- Made of durable cast aluminum
- Ideal for bread, donut & pizza dough



#### WIRE WHIP

#177MIX8XWW

- Made of durable stainless steel
- Ideal for making icing, fillings, meringue, and whipped cream

### ADDITIONAL ACCESSORIES

PASTA 3PC KIT  
177MIX8XP



BOWL GUARD  
177MIX8XG



MINCER/GRINDER  
177MIX8MG





<b>SPEED 1</b>	Slow Mixing/ Beating	For slow beating, mashing, and kneading yeast dough
<b>SPEED 2</b>	Medium Mixing	For mixing cookie and cake batters
<b>SPEED 3</b>	Medium Beating	For beating, creaming, and medium fast whipping
<b>SPEED 4</b>	Fast Beating	For whipping heavy cream, egg whites, and boiled frostings
<b>SPEED 5</b>	Fast Whipping	For whipping small amounts of heavy cream and egg whites

## Mixing Capacity

INGREDIENT	TOOL	BOWL
Egg Whites	Whip	1.5 lb.
Mashed Potatoes	Beater	6¼ Cups
Mayonnaise (Qts. Oil)	Beater	12¾ Cups
Meringue (Qts. Water)	Whip	4¼ Cups
Waffle/Pancake Batter	Beater	8½ Cups
Whipped Cream	Whip	12¾ Cups
Sheet Cake Batter	Beater	4.4 lb.
Layer Cake	Beater	5.5 lb.
Pound Cake	Beater	5.5 lb.
Sugar Cookie	Beater	5.5 lb.
Sponge Cake	Whip	2.2 lb.
Dough, Pie	Beater	3.3 lb.
Bread or Roll Dough	Hook, 1 speed	Water 1.1 lb.   Flour 1.8 lb.