



Item #: 177MX30H Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco MX30H 30 Qt. Planetary Floor Mixer with Guard & Standard Accessories - 120V, 1 3/4 hp

Item #177MX30H



Technical Data

Width	20 Inches
Depth	21 1/2 Inches
Height	41 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Capacity	30 qt.
Color	Silver
Horsepower	1 3/4 HP
Hub	With Hub

Features

- Sturdy floor model has heavy-duty feet for stability
- Durable 30 qt. 304 stainless steel bowl protected by a wire bowl guard
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook
- Easy to use with simple on/off buttons and ergonomic bowl lift handle
- Features a #12 hub and a 30 minute timer

Certifications



5-15P



ETL Sanitation



ETL, US & Canada

Avantco Equipment

Technical Data

Lift Type	Manual
Mixer Type	Planetary
Number of Mixing Heads	1
Plug Type	NEMA 5-15P
Power Type	Electric
Speeds	3
Style	Lift
Timer	With Timer
Transmission Type	Gear-Driven
Type	Floor Mixers
Usage	Heavy Duty

Notes & Details

Create your most popular confectionery delights with the Avantco MX30H 30 qt. commercial planetary mixer! Whether you're tackling cake batter or the occasional pizza dough, this mixer's 1 3/4 hp motor and 3-speed gear-driven transmission will get the job done without the risk of drive system slip that can happen with belt driven models. Plus, this unit includes a 30 minute timer for optimal convenience. Its automatic safety overload switch will cut the power in the event of overdraw to protect your unit from damage, while the included stainless steel bowl guard also prevents clothing, utensils, or your employees' hands from encountering the agitator when the mixer is in use. For added safety, this mixer will not operate when the bowl guard is opened, when the bowl is lowered, or if the bowl is removed.

In addition to a 30 qt. type 304 stainless steel bowl, this mixer comes with a variety of other accessories, including a type 304 stainless steel wire whip for mixing liquids and soft foods, a cast aluminum flat beater for mixing dry ingredients, and a cast aluminum dough hook for kneading bread or pizza dough on low speed. Thanks to its industry-standard #12 hub, it can fit a variety of compatible accessories including meat grinder attachments. All of these attachments can be easily installed by raising them onto the mixing axle and simply rotating them clockwise on the shaft until they lock into place. This mixer also features a manual bowl lift that raises the bowl to the proper height for mixing with just the turn of a wheel! This unit requires a 120V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.