



Item #: 177MX60H Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco MX60H 60 Qt. Planetary Floor Mixer with Guard & Standard Accessories - 240V, 2 1/2 hp

Item #177MX60H



### Technical Data

Width	30 Inches
Depth	36 Inches
Height	63 Inches
Amps	7.3 Amps
Hertz	60 Hertz
Phase	3 Phase
Voltage	240 Volts
Wattage	1,750 Watts
Color	Gray
Features	Electric Bowl Lift

### Features

- Sturdy floor model has heavy-duty feet for stability
- Features an electric bowl lift and bowl truck for added convenience and transportability
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook
- Easy to use with simple on/off buttons and safety switch to ensure bowl guard is in place
- Features a #12 hub and a 30 minute timer

### Certifications



ETL Sanitation



ETL, US & Canada



Hardwired

Avantco Equipment

## Technical Data

Horsepower	2 1/2 HP
Hub	With Hub
Lift Type	Combination
Mixer Type	Planetary
Number of Mixing Heads	1
Plug Type	Hardwire
Power Type	Electric
RPM	137, 265, 550 RPM
Speeds	3
Style	Lift
Timer	30 min Timer
Transmission Type	Gear-Driven
Type	Floor Mixers
Usage	Standard Duty

## Notes & Details

Create your most popular confectionery delights with the Avantco MX60H 60 qt. commercial planetary mixer! Whether you're tackling cake batter or the occasional pizza dough, this mixer's powerful 2 1/2 hp, 3 phase 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.

Due to the large size of the bowl, this model also has a power bowl lift with easy up/down buttons to eliminate the need to crank the bowl into place using a manual lift. However, a manual lift is included as well for convenience. Plus, a bowl truck on (4) 3 1/2" diameter casters is included for easy transportation of the bowl from mixing station to prep area within your kitchen!

In addition to the 60 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!

**⚠ 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](http://www.p65warnings.ca.gov).