



Item #: 177MX60MGKIT Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco MX60MGKIT 60 Qt. Planetary Floor Mixer with Meat Grinder Attachment, Guard, & Standard Accessories - 240V, 2 1/2 hp

Item #177MX60MGKIT



Technical Data

Width	30 Inches
Depth	36 Inches
Height	63 Inches
Bowl Height	15 3/4 Inches
Bowl Diameter	20 Inches
Amps	6.8 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	240 Volts
Wattage	1750 Watts

Features

- #12 hub with meat grinder attachment included
- 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
- Powerful 2 1/2 hp motor; 240V
- Note: only the mixer holds the ETL certification

Certifications



Hardwired



ETL Sanitation



ETL, US & Canada



Technical Data

Capacity	60 qt.
Color	Gray
Features	Electric Bowl Lift
Horsepower	2 1/2 hp
Lift Type	Combination
Mixer Type	Planetary
Number of Mixing Heads	1
Plug Type	Hardwire
Speeds	3 Speed
Style	Lift
Timer	With Timer
Transmission Type	Gear-Driven
Type	Floor Mixers
Usage	Standard Duty

Notes & Details

Create your most popular dishes with the Avantco MX60MGKIT 60 qt. commercial planetary mixer with a meat grinder attachment! Whether you're tackling cake batter or the occasional pizza, 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.

Thanks to its industry-standard #12 hub, it can fit a variety of compatible accessories including the meat grinder attachment that comes with the unit. Simply secure the attachment in the mixer hub, place a bowl or container under the outlet, and you can start processing fresh ground meat. It comes with a 1/4" grinder plate, a pusher, stainless steel feed pan, and cast iron construction on key components for durability. You can also purchase additional plate sizes (sold separately) to increase versatility.

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. 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! A 240V electrical connection is required for operation.

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