



**AX-M30  
30 QUART MIXER**



**PROJECT** \_\_\_\_\_  
**ITEM #** \_\_\_\_\_  
**QUANTITY** \_\_\_\_\_



The Axis Model AX-M30 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.

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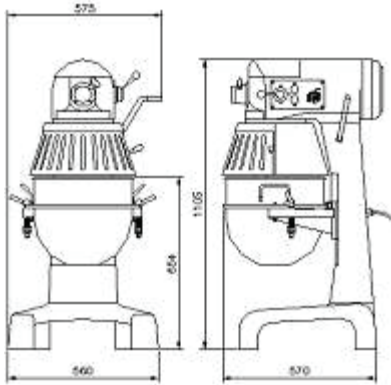
<b>STANDARD FEATURES</b>	<b>STANDARD ACCESSORIES</b>
<ul style="list-style-type: none"> <li>★ 1 HP motor</li> <li>★ Reliable and dependable gear drive design</li> <li>★ Digital timer (0-30 min)</li> <li>★ 3 speeds</li> <li>★ Heat-treated hardened alloy steel gears and shaft</li> </ul>	<ul style="list-style-type: none"> <li>★ 30 Quart S/S bowl</li> <li>★ Aluminum flat beater</li> <li>★ S/S wire whip</li> <li>★ Aluminum dough hook</li> </ul>
<ul style="list-style-type: none"> <li>★ Stainless steel bowl guard</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>	<p><b>OPTIONAL ACCESSORIES</b></p> <ul style="list-style-type: none"> <li>★ VS Attachment ( <i>housing only</i> )</li> <li>★ Disks avail. for VS Attachment: (Shredder, grater and slicer disks) <i>Sold separately</i></li> <li>★ Meat mincer attachment</li> </ul>



Model	Capacity	Motor	Amps	Speeds	Electrical
AX-M30	30 Quart	3 Speeds	16.5*	115/214/390	110v / 60hz / 1ph

\*Requires 110-20 amp receptacle

**TECHNICAL DRAWING**



**DIMENSIONS**

**Overall Width** = 22.0" (560mm)  
**Overall Depth** = 22.4" (570mm)  
**Overall Height** = 43.5" (1105mm)

**WEIGHT**

**NET** = 319 lbs  
**SHIP** = 385 lbs

**FREIGHT CLASS** = 77.5



NEMA 5-20P

**SPECIFICATIONS**

★ **Design**

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

★ **Stainless Steel Bowl Guard**

Safety interlock prevents operation when front portion of guard is open.

★ **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.

★ **1 H.P. Motor**

Meets the most demanding operations.

★ **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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