



PROGRAMMABLE BOWL LIFT COUNTERTOP MIXERS

348EMIX8, 348EMIX8G, 348EMIX12G

PLANETARY MIXING ACTION AND DIGITAL TIMER
ENSURES PERFECT RESULTS.

SLEEK, PROFESSIONAL COUNTERTOP DESIGN.



348EMIX8



Easy-to-Use Controls

INTUITIVE CONTROL PANEL WITH
6 PROGRAMMABLE OPTIONS



Complete Command

ELECTRONIC 5-SPEED CONTROLS
FOR NON-STOP SHIFTING SPEED



Stainless Steel Parts

BOWL, FLAT BEATER, WIRE WHIP,
AND DOUGH HOOK INCLUDED



Powerful Motor

EASILY HANDLES LARGE,
STIFF BATCHES



Simple Hand Lift

IDEAL FOR CHANGING BOWLS
AND ATTACHMENTS



Slow Start Feature

MAKES IT EASY TO ADD INGREDIENTS
WITHOUT SPLASHING



Auto Overload Shut Off

PREVENTS HARD WEAR AND TEAR



#5 Attachment Hub

ALLOWS FOR MEAT GRINDING,
PASTA CUTTING, AND MORE



348EMIX12G



348EMIX8G





348EMIX8

8 qt. / 2.2 lb.
Standard Accessories



348EMIX8G

8 qt. / 2.2 lb.
Standard Accessories
and Bowl Guard



348EMIX12G

12 qt. / 5.5 lb.
Standard Accessories
and Bowl Guard









348EMIX8G

SPECIFICATIONS

	348EMIX8	348EMIX8G	348EMIX12G
CAPACITY	8 qt.	8 qt.	12 qt.
HORSEPOWER	4/5 HP	4/5 HP	7/8 HP
WATTAGE	600W	600W	650W
VOLTAGE	120V	120V	120V
PHASE	1 Phase	1 Phase	1 Phase
PLUG TYPE	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
SPEEDS	5	5	5
RPM	229-595 RPM	229-595 RPM	63-468 RPM
DIMENSIONS (W x H x D)	12 1/2" x 19 1/4" x 16"	12 1/2" x 19 1/4" x 16"	16 5/8" x 24 1/8" x 20 3/16"
NET WEIGHT	44 lb.	44 lb.	75 lb.
CONTROLS	All-in-One Digital	All-in-One Digital	All-in-One Digital
TIMER	30 Min.	30 Min.	30 Min.
HUB	#5	#5	#5
INCLUDED ACCESSORIES	Flat Beater Wire Whip Dough Hook	Flat Beater Wire Whip Dough Hook Plastic Safety Guard	Flat Beater Wire Whip Dough Hook Metal Bowl Guard

INCLUDED ATTACHMENTS

8 QUART						
	FLAT BEATER	DOUGH HOOK	WIRE WHIP	MIXING BOWL	BOWL GUARD	
	ITEM #	348EMIX8XFB	348EMIX8XDH	348EMIX8XWW	348EMIX8XBL	348EMIX8XG
	MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Clear Plastic
	USE	Normal to thick batters like cake mix and cookie dough	Bread, donut, and pizza dough	Icing, whipped cream, and meringue	Securely holds batters, doughs, and other mixes	Keeps work area clean from splashes
	348EMIX8	✓	✓	✓	✓	✗
348EMIX8G	✓	✓	✓	✓	✓	

12 QUART						
	FLAT BEATER	DOUGH HOOK	WIRE WHIP	MIXING BOWL	BOWL GUARD	
	ITEM #	348PEMIX044	348PEMIX043	348PEMIX042	348PEMIX037	Fixed - 348PEMIX129 Adjustable - 348PEMIX031
	MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
	USE	Normal to thick batters like cake mix and cookie dough	Bread, donut, and pizza dough	Icing, whipped cream, and meringue	Securely holds batters, doughs, and other mixes	Keeps work area clean from splashes
	348EMIX12G	✓	✓	✓	✓	✓



348EMIX8XP

#5 HUB ATTACHMENTS (sold separately)

348EMIX8XP
Pasta Roller/Cutter

348EMIX8XMG
Meat Grinder

348EMIX8XMGP
Pasta Roller/Cutter and
Meat Grinder Combo Kit



348EMIX8XMG



INTUITIVE CONTROLS

These units come with the most intuitive control pad in the industry.

Featuring an easy-to-use digital touchpad with 6 programmable functions and a 30 minute timer, you can be sure your recipes are always consistent no matter who is making them.

You can program your favorite recipes into your mixer so that any employee can make them with minimal training. Speed, time, and program selections can be controlled with the simple push of a button.

SAFETY FEATURES

These units come with many included safety features to prevent injury or accidents while operating the mixer.

For instance, the bowl must be in the raised position before the mixer will run. If the bowl is not in an appropriate position, a convenient audible alarm will sound, notifying you of the error.

To make it easy to place the bowl, the spring-assisted bowl lift is simple and easy to use.

348EMIX12G



MIXING CAPACITY

INGREDIENT	ATTACHMENT	SPEED	BOWL CAPACITY	
			8 QT.	12 QT.
Bread and Roll Dough - 60% AR	Dough Hook	1 Only	4 lb.	5 lb.
Heavy Bread Dough - 55% AR	Dough Hook	1 Only	2 lb.	3 lb.
Thin Pizza Dough - 40% AR	Dough Hook	1 Only	2 lb.	3 lb.
Med. Pizza Dough - 50% AR	Dough Hook	1 Only	3 lb.	4 lb.
Thick Pizza Dough - 60% AR	Dough Hook	1 Only	4 lb.	5 lb.
Raised Donut Dough - 60% AR	Dough Hook	1 Only	2 lb.	2 lb.
Pie Dough	Dough Hook	1 Only	4 lb.	4 lb.
Mashed Potatoes	Flat Beater	All Speeds	4 lb.	5 lb.
Cake Batter	Flat Beater	All Speeds	6 lb.	8 lb.
Waffle or Hot Cake Batter	Flat Beater	All Speeds	3 qt.	4 qt.
Pound Cake Batter	Flat Beater	All Speeds	6 lb.	8 lb.
Egg Whites	Wire Whisk	All Speeds	0.75 pt.	1 pt.
Meringue	Wire Whisk	All Speeds	0.5 pt.	0.75 pt.
Whipped Cream	Wire Whisk	All Speeds	1.75 qt.	2 qt.

MIXING SPEEDS

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