



Item #: 177MX20H Project: \_\_\_\_\_

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

Avantco Equipment

## Avantco MX20H 20 Qt. Planetary Stand Mixer with Guard & Standard Accessories - 120V, 1 1/2 hp

Item #177MX20H



### Technical Data

Width	17 1/8 Inches
Depth	21 Inches
Height	30 1/2 Inches
Amps	9.167 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1100 Watts
Capacity	20 qt.
Color	Gray

### Features

- Durable 20 qt. 304 stainless steel bowl protected by a wire bowl guard
- Powerful 3-speed, 1 1/2 hp motor; gear-driven transmission to withstand daily commercial use
- 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, US & Canada

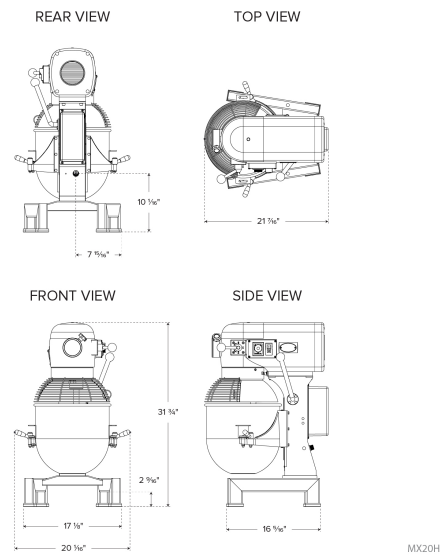


ETL Sanitation

## Technical Data

Horsepower	1 1/2 hp
Hub	With Hub
Lift Type	Manual
Mixer Type	Planetary
Number of Mixing Heads	1
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	150 - 485 RPM
Speeds	3 Speed
Style	Lift
Timer	With Timer
Transmission Type	Gear-Driven
Type	Stand Mixers
Usage	Standard Duty

## Plan View



## Notes & Details

Designed for standard duty use in your cafe or restaurant kitchen, the reliable Avantco MX20H gear-driven 20 qt. commercial planetary mixer makes it easy to mix ingredients for your specialized baked goods and desserts! Featuring a 100% gear-driven transmission, this mixer boasts a powerful 3-speed, 1 1/2 hp motor to make quick work of your kitchen tasks. For added safety, this mixer will not operate when the bowl guard is opened or when the bowl is lowered. The bowl guard is removable for easy cleaning. Includes an industry-standard #12 hub.

This mixer features easy-to-use push-button controls, and you can change the mixing speeds to low, medium, or high for maximum convenience and control. It also includes a 30 minute timer for optimal convenience. A black reset button is located on the left side of the mixer, just above the base. Unlike many other mixers, the included 20 qt. bowl and wire whip are made of 304 grade stainless to resist rust. Plus, the Avantco unit comes with a stainless steel guard, flat beater, and dough hook so you can start using your mixer the moment it arrives! This unit requires a 120V electrical connection 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](http://www.p65warnings.ca.gov).