

Item #:	177MX40		Project:	
Otv:		Data		Approval:

Avantco MX40 40 Qt. Planetary Floor Mixer with Guard & Standard Accessories - 240V, 2 hp

Item #177MX40







Technical Data

Width	20 1/2 Inches	
Depth	24 Inches	
Height	46 Inches	
Amps	5.4167 Amps	
Hertz	60 Hz	
Phase	1 Phase	
Voltage	240 Volts	
Wattage	1300 Watts	
Capacity	40 qt.	
Color	Gray	

Certifications





 $\underbrace{ \text{ETL Sanitation} }_{\text{intertek}} \quad \text{ETL Sanitation} \qquad \underbrace{ \underbrace{ \bullet \circ}_{\circ:5P} }_{\circ:6:5P} \quad \text{6-15P} \qquad \underbrace{ \underbrace{ \bullet \circ}_{\text{intertek}} }_{\text{intertek}} \quad \text{ETL, US \& Canada}$



Technical Data

Horsepower	2 hp	
Hub	Without Hub	
Lift Type	Manual	
Mixer Type	Planetary	
Number of Mixing Heads	1	
Plug Type	NEMA 6-15P	
Power Type	Electric	
RPM	130, 204, 596 RPM	
Speeds	3 Speed	
Style	Lift	
Timer	Without Timer	
Transmission Type	Gear-Driven	
Туре	Floor Mixers	
Usage	Standard Duty	

Notes & Details

Create your most popular confectionery delights with the Avantco MX40 40 qt. commercial planetary mixer! Whether you're tackling cake batter or the occasional pizza dough, this mixer's powerful 2 hp, 1 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. 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 coming in contact with 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.

In addition to a 40 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. 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!

This Avantco commercial mixer requires a 240V electrical connection.

▲ 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.