

PROJECT NAME: \_\_\_\_\_ LOCATION: \_\_\_\_\_

ITEM: \_\_\_\_\_ MODEL: \_\_\_\_\_



20 Qt. Mixer  
(Bench)



30 Qt. Mixer  
(Floor)



60 Qt. Mixer  
(Includes Bowl Truck)

**Motor:** Powerful motors with thermal overload protection (automatic reset).

**Finish:** NSF approved enamel gray paint.

**Capacity:** MAC20 - 20 quart bowl  
MAC30 - 30 quart bowl  
MAC60 - 60 quart bowl

**Transmission:** Fixed speed transmission is made of heat treated, hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

**Bowl Guard:** Easy open and shut with guard handle. Made of high-quality stainless steel.

**Safety Interlocks:** The bowl guard and bowl lift lever are interlocked. The mixer will automatically shut down when the guard is opened or the bowl is lowered.

**Standard Equipment:**

Standard equipment includes #304 series stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip, aluminum flat beater, stainless steel bowl guard, 15 minute timer and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

**Cord:** 6 ft. flexible three wire cord and ground plug.

Mixer Voltages:

MAC20 - 115V

MAC30 - 115V

MAC60 - 220V, Single Phase

**Shipping Information:**

**Frieght Class:** 85

**MAC20** - Shipping Weight  
270 lbs (122kg)

**MAC30** - Shipping Weight  
565 lbs (256kg)

**MAC60** - Shipping Weight  
795 lbs (360kg)

**WARRANTY** One-year parts and labor



## FEATURES LIST

- Powerful motors ½ HP, MAC20
- 1 HP, MAC30
- 3 HP, MAC60
- Three fixed speeds
- Gear driven, high torque transmission
- 15 minute timer and side mounted controls
- Non-slip rubber feet
- Cast iron body
- Thermal overload protection
- Stainless steel, easy-to-open bowl guard with handle
- Front mounted #12 hub for attachments
- NSF approved enamel paint

### Standard Accessories

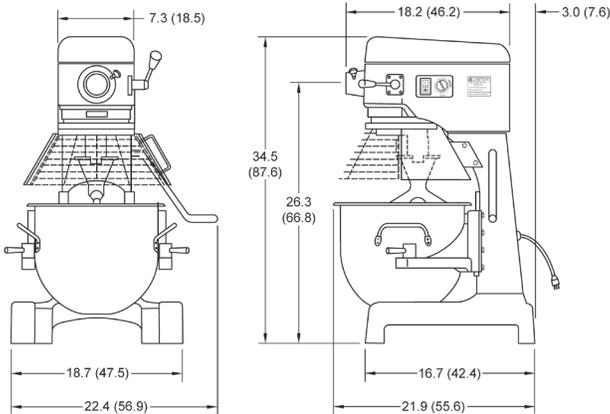
- Stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)

Specifications subject to change without notice

Approvals:

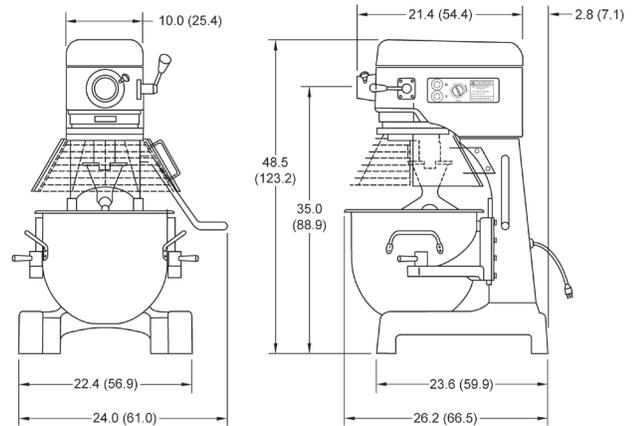
# Specifications

MAC20 MIXER



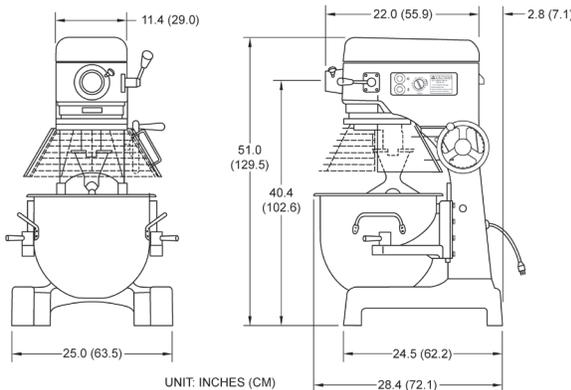
UNIT: INCHES (CM)

MAC30 MIXER



UNIT: INCHES (CM)

MAC60 MIXER



UNIT: INCHES (CM)

## DIMENSIONAL DATA

MAC20	MAC30	MAC60	
<b>Capacity:</b> 20 Quart bowl / mixing capacity	<b>Capacity:</b> 30 Quart bowl / mixing capacity	<b>Capacity:</b> 60 Quart bowl / mixing capacity	Printed in U.S.A. 10-2010
<b>Agitator Speeds (RPMS):</b> Low 104 Intermediate 194 High 353	<b>Agitator Speeds (RPMS):</b> Low 92 Intermediate 164 High 317	<b>Agitator Speeds (RPMS):</b> Low 72 Intermediate 129 High 255	
<b>Attachment Speeds (RPMS):</b> Low 59 Intermediate 110 High 201	<b>Attachment Speeds (RPMS):</b> Low 62 Intermediate 111 High 215	<b>Attachment Speeds (RPMS):</b> Low 60 Intermediate 108 High 197	
<b>Dimensions:</b> Overall Length = 21.9" (55.6 cm) Overall Width = 22.4" (56.9 cm) Overall Height = 34.5" (87.6 cm)	<b>Dimensions:</b> Overall Length = 26.2" (66.5 cm) Overall Width = 24" (61 cm) Overall Height = 48.5" (123.2 cm)	<b>Dimensions:</b> Overall Length = 28.4" (72.1 cm) Overall Width = 25" (63.5 cm) Overall Height = 51" (129.5 cm)	