

Avantco MIX8GGY Dark Gray 8 Qt. Bowl Lift Countertop Mixer with Guard & Standard Accessories - 120V, 4/5 hp

Item #177MIX8GGY



Technical Data

Width	12 Inches
Depth	16 Inches
Height	19 Inches
Power Cord Length	64 Inches
Bowl Height	8 Inches
Bowl Diameter	10 Inches
Amps	5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Features

- Powerful 4/5 hp motor with 5 variable speeds and 30 minute timer
- Large 8 qt. stainless steel bowl with a handle
- #5 attachment hub works with compatible accessories (sold separately)
- Includes a stainless steel wire whip, dough hook, and flat beater
- ETL certification applies to the mixer only

Certifications



5-15P



Certified by NSF



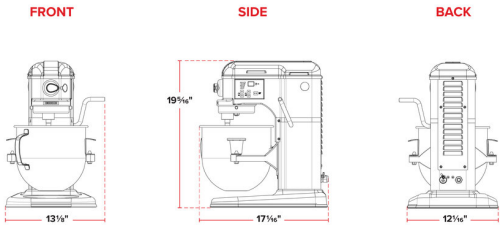
ETL Listed



Technical Data

Wattage	600 Watts
Capacity	8 qt.
Color	Gray
Features	BPI Certified NSF Certified
Horsepower	4/5 hp
Hub	With Hub
Lift Type	Manual
Mixer Type	Planetary
Number of Mixing Heads	1
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	229, 307, 404, 493, 595 RPM
Speeds	5 Speed
Style	Lift
Timer	With Timer
Transmission Type	Gear-Driven
Type	Countertop Mixers Stand Mixers
Usage	Standard Duty

Plan View





Notes & Details

Equip your kitchen to whip up small batches of breads or desserts with this Avantco MIX8GGY dark gray 8 qt. bowl lift commercial countertop mixer! This mixer has a powerful gear driven 4/5 hp motor that offers robust mixing without the worry of slipping belts. This unit has 5 variable speeds that make it a versatile choice for making cakes, whipping potatoes, or aerating egg whites. It can handle nearly any job, large or small, with a maximum of 1.8 lb. of flour per batch.

To keep your staff productive in the kitchen, this mixer has a built-in 30 minute timer. Simply add ingredients, set the timer, and work on something else while the mixer gets the job done. This model features an intuitive, easy-to-use and easy-to-clean digital control pad to set power, speed, and time.

For an added level of safety, this mixer comes with a bowl guard. The clear plastic guard lets you see the mixing process taking place but still keeps any unwanted objects from coming into contact with the food or a moving beater. It also helps to block any splashes from the batch you are mixing. The guard has an ingredient pour spout to make it easy to add ingredients as you mix. It also includes a sliding door for an even greater area of visibility and to add ingredients to the bowl. This bowl guard is perfect for preventing injuries and accidents to ensure that your end product is safe and free from contaminants. For user convenience, the mixer can operate without the guard in place. As a safety feature, the mixer will not run unless the bowl is in the raised position. A convenient audible alarm will sound if the bowl is not properly positioned. The simple, spring-assisted bowl lift makes it easy to lift and lower the bowl.

So you can get this mixer ready to use right away, it comes with a full complement of accessories. This unit comes with an 8 qt. stainless steel bowl with a handle for easy carrying and pouring. Plus it has all stainless steel accessories including a wire whip, a dough hook, and a flat beater so you can handle any mixing task.

In addition, this mixer has a #5 attachment hub to increase this unit's versatility. You can attach an Avantco #5 meat grinder or pasta kit (sold separately) to make the most of your limited kitchen space. For user convenience, the bowl may be completely removed when using the attachment hub but it's important to be aware that the mixer will still run and the head will still rotate without the bowl in place.

This mixer requires a 120V electrical connection for operation and has an output of 600W.

⚠ 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.