



Item #: 177MX20MGKIT Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco MX20MGKIT 20 Qt. Planetary Stand Mixer with Guard, Standard Accessories & Meat Grinder Attachment - 120V, 1 1/2 hp

Item #177MX20MGKIT



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

- Powerful 3-speed, 1 1/2 hp motor with gear-driven transmission
- #12 hub with meat grinder attachment included
- Durable 20 qt. 304 stainless steel bowl with handles and wire bowl guard
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook
- ETL certification applies to the stand mixer only

Certifications



ETL Listed



5-15P



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, 271, 485 RPM
Speeds	3 Speed
Style	Lift
Timer	With Timer
Transmission Type	Gear-Driven
Type	Stand Mixers
Usage	Standard Duty

Notes & Details

The Avantco MX20MGKIT 20 qt. gear-driven commercial planetary mixer is perfect for standard duty mixing tasks at your deli or cafe! This 20 qt. mixer features a powerful 3 speed, 1.5 hp motor to ensure consistent mixing, even when the bowl is full. The 3 speeds let you mix anything from cake batter to whipped cream, and they are labeled to indicate which attachment is best-suited for that setting. The dough hook is best suited for a low RPM of 150, the flat beater for a medium RPM of 271, and the wire whisk for a high RPM of 485. Its gear-driven transmission design provides greater reliability over belt-driven mixers.

This unit comes fully equipped with a type 304 stainless steel mixing bowl to provide greater longevity over comparable models. A wire bowl guard helps to prevent fingers and objects from getting caught in the mixer during use, which maximizes safety in a hasty kitchen environment. Plus, a stainless steel whip, cast aluminum dough hook, and a flat beater come with this mixer, too, so you can create all of your guests' favorite dishes with ease. For added safety, this mixer will not operate when the bowl guard is opened or when the bowl is lowered.

This unit features a #12 hub at the top of the unit, which is used to power the included meat grinder attachment. Simply secure it in the mixer hub, place a bowl or container under the outlet, and you can start processing fresh ground meat. It comes with a 1/4" grinder plate, a pusher, stainless steel feed pan, and cast iron construction on key components for durability. You can also purchase additional plate sizes to increase your versatility. A 120V electrical connection is required for mixer 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.