



Item #: 177MX40SHKIT Project: \_\_\_\_\_

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

# Avantco MX40SHKIT 40 Qt. Planetary Floor Mixer with Shredder Attachment, Guard, & Standard Accessories - 240V, 2 hp

Item #177MX40SHKIT



## Technical Data

|          |               |
|----------|---------------|
| Width    | 20 1/2 Inches |
| Depth    | 24 Inches     |
| Height   | 46 Inches     |
| Amps     | 10 Amps       |
| Hertz    | 60 Hz         |
| Phase    | 1 Phase       |
| Voltage  | 240 Volts     |
| Wattage  | 1300 Watts    |
| Capacity | 40 qt.        |
| Color    | Gray          |

## Features

- #12 hub with shredder attachment included, great for processing vegetables
- Durable 40 qt. 304 stainless steel bowl protected by a wire bowl guard
- 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
- ETL certification applies to the mixer only

## Certifications



ETL Listed



6-15P

Avantco Equipment



## Technical Data

|                        |                           |
|------------------------|---------------------------|
| Horsepower             | 2 hp                      |
| Hub                    | With Hub                  |
| Lift Type              | Manual                    |
| Mixer Type             | Planetary                 |
| Number of Mixing Heads | 1                         |
| Plug Type              | NEMA 15-50P<br>NEMA 6-15P |
| Power Type             | Electric                  |
| Speeds                 | 3 Speed                   |
| Style                  | Lift                      |
| Timer                  | With Timer                |
| Transmission Type      | Gear-Driven               |
| Type                   | Floor Mixers              |
| Usage                  | Standard Duty             |

## Notes & Details

Create your most popular dishes with the Avantco MX40SHKIT 40 qt. commercial planetary mixer with a shredder attachment! Whether you're tackling cake batter or the occasional pizza, 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. Thanks to its industry-standard #12 hub, it can fit a variety of compatible accessories including the shredder attachment that comes with the unit. Simply secure the attachment in the mixer hub, place a bowl or container under the outlet, and you can start processing fresh vegetables. Perfect for processing fresh produce to use as ingredients and garnishes for your dishes, it comes with all the necessary accessories for shredding. A 3/16" shredder disc comes with the unit, but you can also purchase additional shredder and grater disc sizes (sold separately) to increase versatility.

This unit includes a 30 minute timer for optimal convenience. 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 encountering 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. 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 unit 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](http://www.p65warnings.ca.gov).