



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

30 QUART ALL-PURPOSE COMMERCIAL BENCH MIXER, THREE (3) SPEED

MODEL: GEM130



GEM130

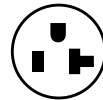
The General 30 Quart All-Purpose Commercial Bench Mixer uses a dual motion planetary mixing action that consistently blends, mixes and aerates - delivering productive results for any commercial kitchen application. The built in performance enhancing and safety functions ensure that when given proper attention and preventative maintenance, General Mixers will deliver years of trouble free, reliable, low maintenance, efficient operation.

FEATURES AND CONSTRUCTION

- Ideal for any foodservice facility requiring medium to heavy duty mixing in their kitchen
- Perfect for restaurants, bakeries, supermarkets, schools, universities, and more
- Mixer is tough enough to handle bread, pastry, & pizza dough, batters, toppings, and other food mixtures
- Manufactured with a heavy duty, all cast frame construction
- Supplied with beater, dough hook, whip, and stainless steel bowl
- Lever-operated precision bowl lift that locks into position for safety
- Front-opening bowl guard for easy addition of ingredients
- Ergonomic, moisture-resistant switches
- 0-30 minute timer includes "HOLD" option for continuous cycle
- Meets all commercial safety and sanitation standards such as UL, ETL and OSHA
- Magnetic safety lock prevents operation while bowl guard is open or bowl is not locked in the up position
- #12 extended tapered power take off (PTO) hub that accepts conventional food processor accessories
- Heavy duty 2 HP / 2.6 KW air cooled motor
- Power: 18 amp draw at 120v when in operation and requires a dedicated 20 amp circuit
- Supplied with NEMA 5-20 6.5 ft power cord set
- Flat bottom 30 quart / 28.4 liter stainless steel mixing bowl included
- Three (3) fixed agitator shaft speeds: 91/166/282 RPM (low, intermediate and high torque)
- Oversized, totally enclosed motor with thermal overload switch
- Sealed, heat-treated hardened planetary gear drive transmission that is lubricated with food approved grease for sanitary, safe, maintenance free operation

ELECTRIC

- 120V/60Hz/1-ph, NEMA 5-20P
- 6-1/2 ft power cord and plug set



NEMA 5-20P
120V/60/1

International Voltage Available

3RD PARTY APPROVALS



Intertek
Certified to
ANSI-NSF 8



Intertek
Certified to
ANSI UL 763



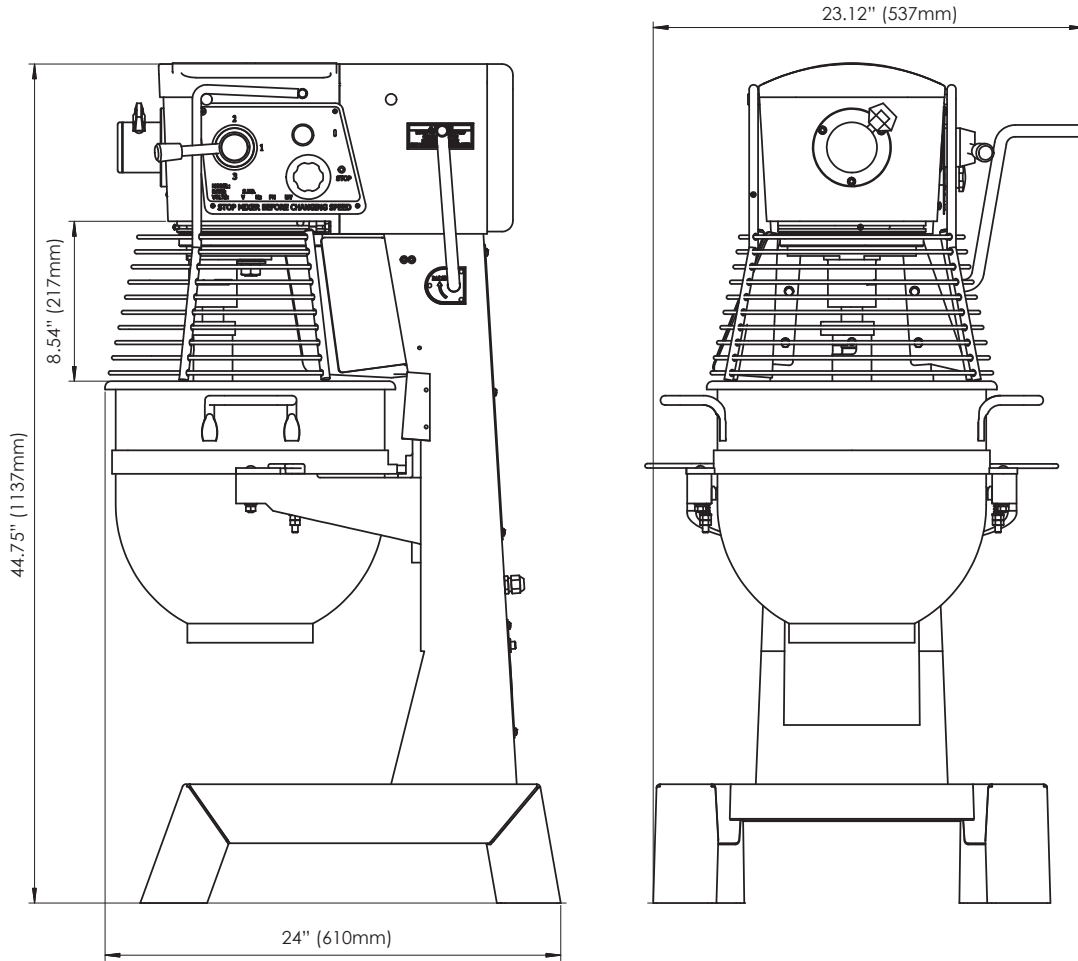
GENERAL WARRANTY (USA / CANADA)

General Mixers are warrantied for one year from date of installation against defective materials and workmanship.

Contact General for details at info@generalfoodservice.com or 954.202.7419



30 QUART ALL-PURPOSE COMMERCIAL BENCH MIXER, THREE (3) SPEED



TORQUE	AGITATOR SPEED (RPM)
Low	91
Medium	166
High	282

MODEL	DIMENSIONS (W x D x H)	CAPACITY	ELECTRICAL	AMP DRAW WHEN MIXING	SHIPPING WEIGHT	NET WEIGHT
GEM130	23.12" x 24" x 44.75" (587 x 610 x 1137mm)	30 Quart	120V / 60Hz / 1Ph	18A	440 lb (200 kg)	372 lb (169 kg)

INSTALLATION

- Select a location for your mixer that will save time and steps for the operator. Allow ample work space in front and to the sides of the mixer.
- Holes are provided for anchoring the mixer to the floor, if desired. Anchoring is required for shipboard use.