

EMP-V20

Features

- ◆ 1.5 HP provides speeds of 108, 195 and 355 RPM.
- ◆ The motor is totally enclosed, permanently lubricated, and thermally protected for years of reliable use.
- ◆ Fully sealed, heat treated carbon steel gears offer smooth, quiet operation.
- ◆ Lever-action bowl lift is easy to operate and self locking in top position.
- ◆ Spiral dough hook, flat batter beater and wire whip are all standard.
- ◆ Bowl guard with magnetic lock prevents the unit from running if guard is open.
- ◆ Overload Switch on all mixers prevents motor burn-out.
- ◆ All switches are moisture resistant for clean operation.



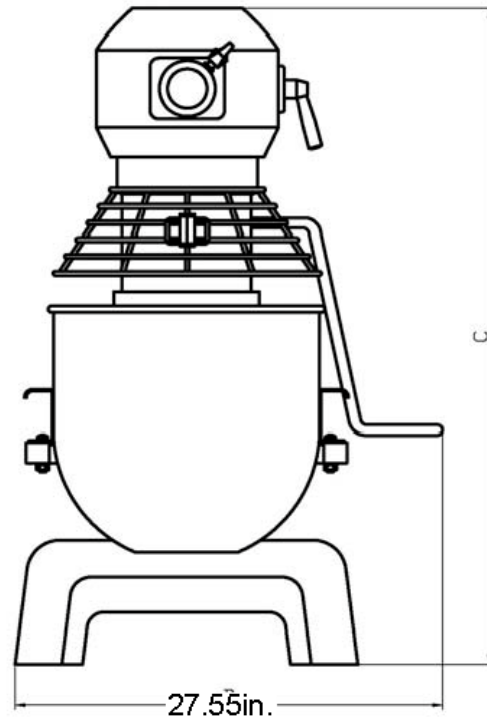
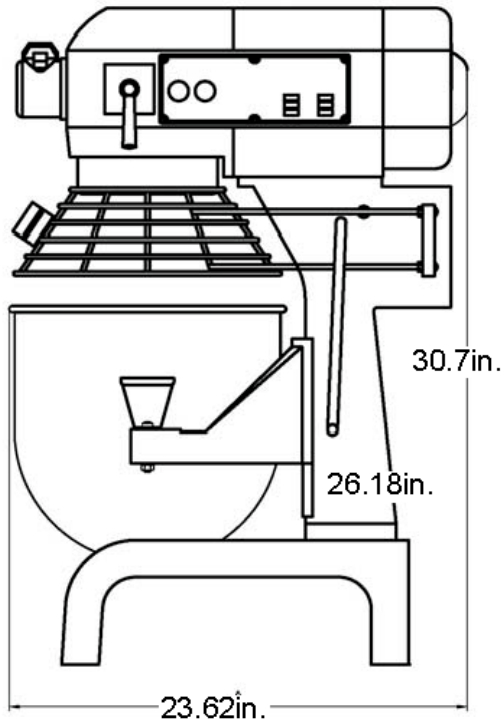
Reliability is in the Mix!

These all-purpose mixers use a planetary mixing action that consistently blends, mixes and aerates all ingredients with exceptional results. The heat treated carbon steel gears delivers efficient and consistent energy at three speeds.

Each mixer comes standard with a stainless steel bowl, flat beater, spiral dough hook, and wire whip. The stainless steel wire front bowl guard opens easily for adding ingredients. The magnetic bowl guard lock prevents the mixer from running if guard is opened or the bowl is lowered. All switches are moisture resistant, and each unit come with an overload switch which protects the motor.

Technical Data

V20-0512



Model	Height	Width	Depth	Bowl Capacity	Speed	Weight	Electric	Power
	in	in	in	Qt.	RPM	lbs.	V / Hz / Ph	Amps
EMP-V20	30.70"	27.55"	23.62"	20	108 (I) 195 (II) 355 (III)	227	120 / 60 / 1	15

NOTE: Specifications are subject to revision and confirmation.