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SPECIFICATIONS GENERAL MIXER RANGE

Product							
1134451	Agitator	Speed	Maxim	apacity			
			10 Qt	20 Qt	30 Qt		
Bread and Roll Dough – 60% AR	Dough Hook	1 st	5.7 kgs.	11.3 kgs.	20.4 kgs.		
Heavy Bread Dough – 55% AR	Dough Hook	1 st	3.4 kgs.	6.8 kgs.	13.6 kgs.		
Pizza Dough, Thin – 40% AR	Dough Hook	1 st	2.3 kgs.	4.1 kgs.	7.3 kgs.		
Pizza Dough, Medium – 50% AR	Dough Hook	1 st	2.3 kgs.	4.5 kgs.	11.3 kgs.		
Pizza Dough, Thick – 60% AR	Dough Hook	1st	4.5 kgs.	9.1 kgs.	18.1 kgs.		
Raised Donut Dough – 65% AR	Dough Hook	1st	2.0 kgs.	4.1 kgs.	6.8 kgs.		
Pie Dough	Beater	all	4.5 kgs.	8.2 kgs.	12.2 kgs.		
Mashed Potatoes	Beater	all	3.6 kgs.	6.8 kgs.	10.4 kgs.		
Egg Whites	Wire Whisk	all	.5 ls.	1.0 ls.	1.4 ls.		
Waffle or Pancake Batter	Beater	all	4.7 ls.	7.6 ls.	11.4 ls.		
Cake	Beater	all	4.5 kgs.	9.1 kgs.	13.6 kgs.		
Whipped Cream	Wire Whisk	all	1.9 ls.	3.8 ls.	5.7 ls.		
Icing	Beater	all	2.7 kgs.	5.4 kgs.	8.2 kgs.		

GEM110

Barrel	Power	Weight	Speed Of Stirring Shaft			Overall
Volume	(KW)	(Kg)	(r/min)			Dimensions
(L)			1 st Speed	2 nd Speed	3 rd Speed	(mm)
10	0.5	75	108	195	355	490×410×640

GEM120

Barrel	Power	Weight	Spee	d Of Stirring	Overall	
Volume	(KW)	(Kg)	(r/min)			Dimensions
(L)			1 st Speed	2 nd Speed	3 rd Speed	(mm)
20	1.1	102	108	195	355	560×530×800

GEM130

Bowl	Power		Nominal	Weight	Speed of Stirring		ring	Overall
Volume			Power		Shaft (r/min)		n)	Dimensions
	Voltage	Frequency		(Kg)	1 st	2 nd	$3^{\rm rd}$	(mm)
(L)	(V)	(Hz)	(KW)					
30	240	50	1.5	180	110	201	342	700×620×1200