



MIXERS & ACCESSORIES

General Mixers are designed for heavy duty operation. The air-cooled motor drives the sealed, all gear, self-lubricating transmission – assuring a smooth-running planetary system.



Model No. GEM110
10 Quart Mixer
 # 12 PTO Hub
 Voltage: 120/60/1
 (Also Available in 220/50/1 and 220/60/1)
 Power: 0.5 HP rated motor
 1.8 KW at 120V
 Bowl Capacity: 10 QT / 9.5 L
 Speed: 91/200/330 RPM
 Weight: 88 LBS / 40 KG
 Dimensions: 16" W x 17.6" D x 24.5" H
 (413 mm W x 448 mm D x 622 mm H)



Model No. GEM120
20 Quart Mixer
 # 12 PTO Hub
 Voltage: 120/60/1
 (Also Available in 220/50/1 and 220/60/1)
 Power: 1.5 HP rated motor
 1.8 KW at 120V
 Bowl Capacity: 20 QT / 18.9 L
 Speed: 108/195/355 RPM
 Weight: 198 LBS / 90 KG
 Dimensions: 20" W x 22" D x 29.8" H
 (508 mm W x 559 mm D x 759 mm H)



Model No. GEM130
30 Quart Mixer
 # 12 PTO Hub
 Voltage: 120/60/1
 (Also Available in 220/50/1 and 220/60/1)
 Power: 2 HP rated motor
 2.16 KW at 120V
 Bowl Capacity: 30 QT / 28.4 L
 Speed: 91/166/282 RPM
 Weight: 372 LBS / 169 KG
 Dimensions: 21" W x 24" D x 44.75" H
 (537 mm W x 610 mm D x 1137 mm H)



Flat Beater



Wire Whip



Dough Hook



MIXER ACCESSORIES

PART NO.	PART NAME	WEIGHT
50401003	Bowl Assembly 10 QT	4 LB
4030600	Wire Whip 10 QT	1 LB
40305900	Spiral Dough Hook 10 QT	1 LB
40305800	Flat Beater 10 QT	1 LB
50401006	Bowl Assembly 20 QT	6 LB
40506300	Wire Whip 20 QT	2 LB
40506500	Spiral Dough Hook 20 QT	2 LB
40506200	Flat Beater 20 QT	2 LB
50401008	Bowl Assembly 30 QT	12 LB
40706000	Wire Whip 30 QT	4 LB
40705900	Spiral Dough Hook 30 QT	4 LB
40705800	Flat Beater 30 QT	4 LB

MIXER CAPACITY CHART

PRODUCT	RECOMMENDED AGITATOR	RECOMMENDED SPEED	MAXIMUM BOWL CAPACITY		
			10 QT	20 QT	30 QT
Bread and Roll Dough - 60% AR	Dough Hook	1st	12.5 lbs / 5.7 kg	25 lbs / 11.3 kg	45 lbs / 20.4 kg
Heavy Bread Dough - 55% AR	Dough Hook	1st	7.5 lbs / 3.4 kg	15 lbs / 6.8 kg	30 lbs / 13.6 kg
Pizza Dough, Thin - 40% AR	Dough Hook	1st	5 lbs / 2.3 kg	10 lbs / 4.1 kg	15 lbs / 6.8 kg
Pizza Dough, Medium - 50% AR	Dough Hook	1st	5 lbs / 2.3 kg	10 lbs / 4.1 kg	15 lbs / 6.8 kg
Pizza Dough, Thick - 60% AR	Dough Hook	1st	8 lbs / 3.6 kg	15 lbs / 6.8 kg	25 lbs / 11.3 kg
Raised Donut Dough - 65% AR	Dough Hook	1st	4.5 lbs / 2.0 kg	9 lbs / 4.1 kg	15 lbs / 6.8 kg
Pie Dough	Beater	All	10 lbs / 4.5 kg	18 lbs / 8.2 kg	30 lbs / 12.2 kg
Mashed Potatoes	Beater	All	8 lbs / 3.6 kg	15 lbs / 6.8 kg	22 lbs / 10.4 kg
Egg Whites	Wire Wisk	All	1 pt / 0.5 kg	1 qt / 1.0 kg	1.5 qt / 1.4 kg
Waffle or Pancake Batter	Beater	All	5 qt / 4.7 kg	8 qt / 7.6 kg	12 qt / 11.4 kg
Cake Batter	Beater	All	10 lbs / 4.5 kg	20 lbs / 9.1 kg	30 lbs / 12.2 kg
Whipped Cream	Wire Wisk	All	2 qt / 1.9 kg	4 qt / 3.8 kg	6 qt / 5.7 kg
Icing	Beater	All	6 lbs / 2.7 kg	12 lbs / 5.4 kg	18 lbs / 8.2 kg

APPLICATION

- Ideal for any foodservice facility requiring medium to heavy duty mixing.
- Perfect for restaurants, bakeries, supermarkets, schools, universities, and more!
- Tough enough to handle bread, pastry, & pizza dough, batters, toppings, and other food mixtures.

FEATURES

- Three speed gear driven direct drive transmission.
- Manufactured with a heavy duty, all cast frame construction.
- Supplied with beater, dough hook, whip, and stainless steel bowl.
- Standard safety features include interlocking bowl guard, bowl lift, and motor overload protection.