



# 40 Qt. Gear-Driven Planetary Floor Mixer

## ITEM NUMBER

#177MX40

## SPECIAL FEATURES

- 3-speed, 2 HP, 1 phase motor, and direct-drive; gear driven transmission withstands daily use
- Sturdy floor model with heavy-duty feet; automatic safety overload switch to protect motor
- 40 Qt. 304 stainless steel bowl with handles; wire bowl guard for added safety
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook
- Easy to use with simple on/off buttons and manually operated ergonomic bowl lift handle



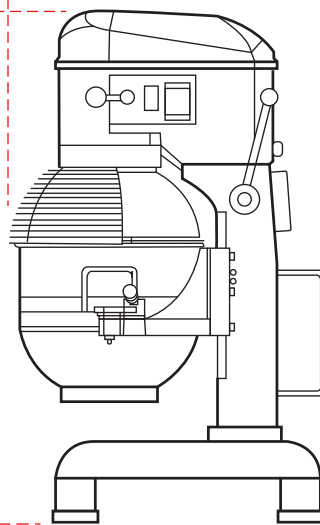
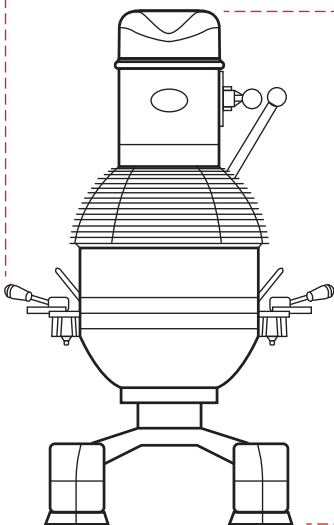
**FRONT**

20½"

**SIDE**

24"

46"



## TECHNICAL DATA

|            |               |
|------------|---------------|
| Width      | 20 ½"         |
| Depth      | 24"           |
| Height     | 46"           |
| Voltage    | 240V          |
| Wattage    | 1,300W        |
| Hertz      | 60Hz          |
| Amps       | 6.25-6.8 Amps |
| Phase      | 1             |
| Horsepower | 2 HP          |
| Speeds     | 3             |
| RPM        | 130-204 RPM   |
| Capacity   | 40 Qt.        |



**6-15P**

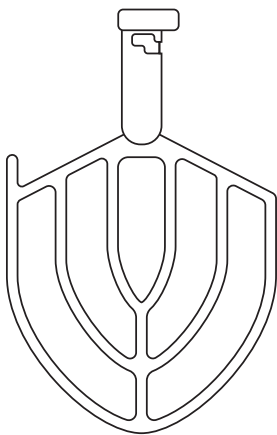
PROJECT: \_\_\_\_\_  
 MODEL: \_\_\_\_\_  
 ITEM #: \_\_\_\_\_ QUANTITY: \_\_\_\_\_  
 APPROVAL: \_\_\_\_\_ DATE: \_\_\_\_\_

# 40 Qt. Gear-Driven Planetary Stand Mixer #177MX40

## MIXER CAPACITIES

| Ingredient Type               | Agitator    | Speed      | 177MX10         | 177MX20         | 177MX30  | 177MX40  | 177MX60 |
|-------------------------------|-------------|------------|-----------------|-----------------|----------|----------|---------|
| Bread and Roll Dough (60% AR) | Dough Hook  | 1st Only   | 5 LB.           | 20 LB.          | 25 LB.   | 30 LB.   | 50 LB.  |
| Heavy Bread Dough (55% AR)    | Dough Hook  | 1st Only   | 3 LB.           | 15 LB.          | 20 LB.   | 25 LB.   | 40 LB.  |
| Pizza Dough, Thin (40% AR)    | Dough Hook  | 1st Only   | Not Recommended | Not Recommended | 10 LB.   | 15 LB.   | 25 LB.  |
| Pizza Dough, Medium (50% AR)  | Dough Hook  | 1st Only   | Not Recommended | Not Recommended | 15 LB.   | 20 LB.   | 35 LB.  |
| Pizza Dough, Thick (60% AR)   | Dough Hook  | 1st Only   | Not Recommended | Not Recommended | 25 LB.   | 30 LB.   | 40 LB.  |
| Raised Donut Dough (65% AR)   | Dough Hook  | 1st & 2nd  | 2 LB.           | 8 LB.           | 12.5 LB. | 17.5 LB. | 25 LB.  |
| Mashed Potatoes               | Flat Beater | All Speeds | 5 LB.           | 12.5 LB.        | 15 LB.   | 20 LB.   | 35 LB.  |
| Waffle or Pancake Batter      | Flat Beater | All Speeds | 4 QT.           | 8 QT.           | 10 QT.   | 15 QT.   | 20 QT.  |
| Cake Batter                   | Flat Beater | All Speeds | 8 LB.           | 20 LB.          | 20 LB.   | 25 LB.   | 35 LB.  |
| Egg Whites (Meringue)         | Wire Whip   | All Speeds | 1 PT.           | 1 QT.           | 1.5 QT.  | 1.75 QT. | 2 QT.   |
| Whipped Cream                 | Wire Whip   | All Speeds | 1 QT.           | 2 QT.           | 3 QT.    | 4 QT.    | 6 QT.   |

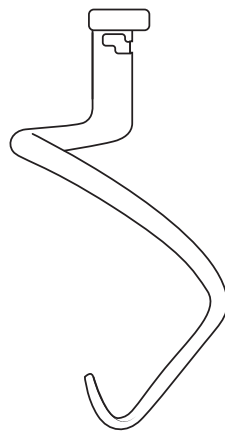
## ACCESSORIES



### FLAT BEATER

#177MX (10/20/30/40/60) BEAT

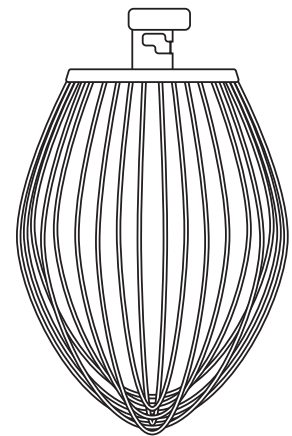
- Made of durable cast aluminum
- Ideal for normal to thick batters like cake mixes and hard cookie dough



### DOUGH HOOK

#177MX (10/20/30/40/60) HOOK

- Made of durable cast aluminum
- Ideal for bread, donut & pizza dough



### WIRE WHIP

#177MX (10/20/30/40/60) WHIP

- Made of durable stainless steel
- Ideal for making icing, fillings, meringue, and whipped cream