



COMMERCIAL MIXERS

HKR EQUIPMENT CORPORATION

FOODSERVICE EQUIPMENT, SERVICE, PARTS,
ACCESSORIES, & CONSUMABLES

9705 Kamagong St., San Antonio Village, Makati City

(632) 8897 1569 @hkrequipmentcorp.ph f hkrequipmentcorp
sales@hkr.com.ph in hkr-equipmentcorporation www.hkr.com.ph

10 Quart Mixer



GEM110
10 Quart Mixer

FEATURE LIST

Model:	GEM110
Description:	10 Quart Mixer/ 9.5 l
Voltage:	120/60/1 (optional: 220/50/1 & 220/60/1)
Rated Power:	0.5 hp rated motor / 1.8 Kw at 120V
Bowl Capacity:	10 qt / 9.5 l
Speed:	91/200/330 RPM
Net Weight:	88 lb / 40 kg

These all-purpose mixers use a planetary mixing action that consistently blends, mixes and aerates all ingredients with satisfactory results. The heat treated carbon steel gears deliver energy at three pre-selected fixed 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 bowl guard magnetic lock prevents the mixer from running if guard is opened or the bowl is lowered. The switches are moisture resistant. All units come with an overload switch which protects the motor.



Specifications subject to change without notice.

Approvals: ETL Sanitation, cETLus, cULus Safety

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GENERAL

3355 Enterprise Ave • Suite 160 • Ft. Lauderdale, FL 33331

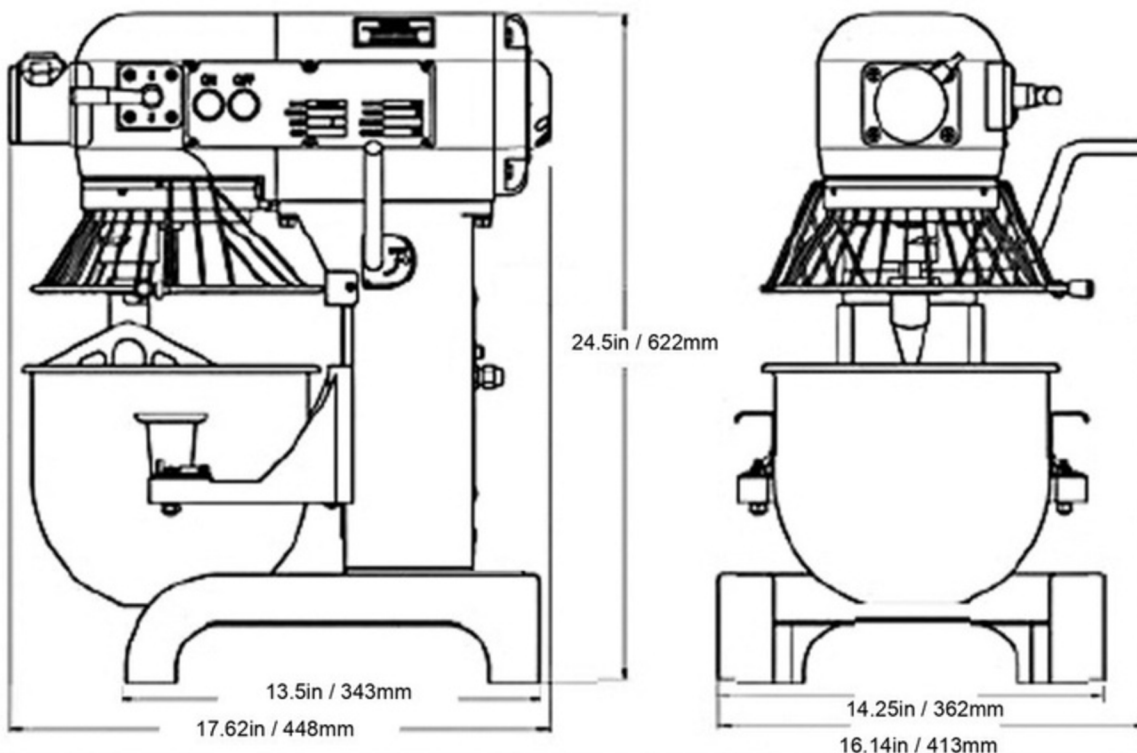
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General Foodservice's continuing commitment to quality products may mean a change in specification or pricing without notice.



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GEM110 10 Quart Mixer



Dimensional Data

Model	Description	Electric Service	Rated Power	Bowl Capacity	Speed	Ship Weight
GEM110	10 Quart Mixer	120/60/1 220/50/1 220/60/1	0.5 hp motor	10 qt	91/200/330	110 lb

- Mixer has a 3 speed, 0.5 hp, totally enclosed and permanently lubricated, thermally protected motor.
- Heat treated carbon steel gears fully sealed allow durability and dependability with quiet operation.
- 3 Pre-selected, fixed speeds, 91/200/330 RPM
- Manual bowl lift is lever operated and self locking in top position. #12 Taper hub front port.
- Spiral Dough Hook, Flat batter beater, and wire whip.
- Bowl guard with magnetic lock prevents the unit from running if guard is open.
- Overload Switch on all mixers.
- Switches are moisture resistant.

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