



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988

30 QUART MIXER SPECIFICATIONS

GEAR-DRIVEN COMMERCIAL MIXERS

MODEL #	DESCRIPTION
USA - 30 (3 - speed transmission) GEAR DRIVEN 30 QT.-1 1/2 HP	30 QT.-1 1/2 HP

All mixers provided with #12 hub attachment,

Standard equipment on 30 quart mixers: S/S bowl, flat beater, wire whip & dough hook

All machines are available in 280-240V., 60 Hz., 1PH. or 115-120 V.

(50 Cycles available for international use – call manufacturer for price)

OPTIONAL ACCESSORIES FOR ATTIAS 30 QUART MIXER

NAME	MODEL #
#12 VEGETABLE SLICER ATTACHMENT	VA-12
#12 CHEESE GRATER ATTACHMENT	GA-12
#12 MEAT GRINDER (CHOPPER) ATTACHMENT	MG-12
STAINLESS STEEL BOWL 30-QUART	SSB-30
HEAVY DUTY BOWL DOLLY	BD-30
FLAT BEATER 30-QUART	FB-30
WIRE WHIP – 30-QUART	WW-30
SPIRAL DOUGH HOOK – 30-QUART	SDH-30

2 YEARS PARTS AND LABOR WARRANTY ON ALL MIXERS *

* TO THE ORIGINAL PURCHASER ONLY