

General Specifications

CONSTRUCTION:	Heavy cast frame
SAFETY FEATURES:	See through bowl shield on solid metal frame for operator protection to prevent coming in contact with moving arms. When shield is lifted, machine automatically shuts off due to limit switch wired into main NEMA type control.
SWITCHES:	START - STOP - JOG - RESET (TIMER OPTIONAL)
MOTOR:	One speed - totally enclosed, fan cooled - 3 phase/60 hz/208/230/460 Volt. Optional - 2 speed motor for special purpose mixing.
MIXING ARMS:	STAINLESS STEEL - SEVERAL DIFFERENT TYPES
MIXING BOWL:	STAINLESS STEEL - REMOVABLE
BOWL DRIVE SYSTEM:	Manual operated or Pneumatic operated (by compressed air)
FINISH:	White Enamel or Kanigen electroless nickel plated U.S.D.A. APPROVED

MIX SALADS AND FRUITS WITHOUT BREAKAGE

Gentle 3-way agitation insures thorough mixing without damage to salad ingredients ... without breakage of fruits without grinding of spices or nuts. One single Artofex can mix just about everything. Various-consistency doughs for all baked goods ... salads ... meats ... fruit cakes ... vegetable mixes ... drugs and chemicals.

VISIBILITY OF MIX TO CONTROL DOUGH DEVELOPMENT

Bakers can view dough at all times to produce perfect-consistency doughs for any desired type of bread, rolls, sweetgoods, biscuits, pies, pastries, etc.

SPECIFICATIONS—COMPLETE MACHINE

SPECIFICATIONS—BOWL AND TRUCK

No.	Rated Size Barrels	Mixing Capacity in Lbs.	Space Occupied Inches		H.P. Required	Net Weight Lbs.	Shipping Weight Lbs.	Inside Diameter of Bowl Inches	Depth of Bowl Inside Inches	Distance Floor to Top of Bowl	Net Wt. Lbs.	Shipping Wt. Lbs.
			Wide	Deep								
PH-0	Laboratory	5 lbs.	24	19	½	148	225	12½	6	9½	10	20
PH-8	½	185 lbs.	29	45	1½	1190	1582	26¼	17	26½	183	352
PH-15	1	330 lbs.	32½	48	3	1488	1970	30¼	18½	30¼	235	430
PH-20	1½	470 lbs.	38½	54	5	1940	2250	37	20	32¼	319	562
PH-30	2	700 lbs.	43	61	7½	2645	3492	43¼	23	33½	423	720