

ARTOFEX

Triple Action Mixer



GENTLE "OLD TIME" HAND MIXING IN A MODERN, AUTOMATIC, MIXER:

MIX DOUGHS WITH IMPROVED FLAVOR AND TEXTURE

The Unique ARTOFEX mixing arm motion gently mixes, kneads, stretches, lifts and folds dough for highest possible gluten development ... maximum water absorption ... excellent aeration ... gives baked goods improved flavor with excellent texture.

NO HEAT ... NO NEED FOR REFRIGERATION

Unlike high speed mixers, the gentle ARTOFEX mixes without any temperature increase. No need for cooling jackets or other methods of refrigeration.

UNIFORM MIXING EVEN FOR SMALL BATCHES

The ARTOFEX mixes perfectly at full or fractional capacity thus eliminating the need for separate machines for various batch sizes.

EASILY REMOVABLE STAINLESS BOWLS FOR INCREASED PRODUCTION

U.S.D.A. APPROVED MACHINE

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	1/2	148	225	12 1/2	6	9 1/2	10	20
PH-8	1/2	185 lbs.	29	45	1 1/2	1190	1582	26 1/2	17	26 1/2	183	352
PH-15	1	330 lbs.	32 1/2	48	3	1488	1970	30 1/2	18 1/2	30 1/2	235	430
PH-20	1 1/2	470 lbs.	38 1/2	54	5	1940	2250	37	20	32 1/2	319	562
PH-30	2	700 lbs.	43	61	7 1/2	2645	3492	43 1/2	23	33 1/2	423	720