

# Mixer: JT-202 WITH STAND

## Construction

A powerful mixer with a rigid cast iron body and floor stand with non-slip rubber feet.  
3/4 HP (600W) air-cooled motor with grease packed ball bearing,  
Transmission by heat-treated, hardened alloy, precision milled gears that operate with planetary action. Gears are packed in long lasting, high pressure grease.  
Planetary gears are driven by direct linkage to the motor drive shaft.  
This design yields high-torque mixing power

## Use

The operating controls are front-mounted to give easy access in cramped kitchen environments.  
The following controls are standard: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation, thermal overload protection and 15 min timer. The mixer is provided with safety interlocked bowl guard and bowl lift.  
Standard equipment includes a 19 litres high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

### Power supply:

Voltage: 230/1/50-60

Other voltages on request

### Capacity:

19 litres

### Accessories:

Stainless steel bowl, dough hook, whip, beater

Stainless steel safety guard

#12 industry standard attachment hub

Width	500mm
Depth	530mm
Height	788 + 520-550mm

