



**Manufacturer of Quality Food Service Equipment**

**265 Bowery**

**New York, New York 10002**

**Tel. No. (212) 475-0145 Fax (212) 979-1423 Outside NY (800) 9ATTIAS (800) 928-8427**

**30 & 40 QUART COMMERCIAL DOUGH MIXERS**



**USA-30**

**ATTIAS COMMERCIAL DOUGH MIXERS**

**THE VERSATILE MIXER FOR THE NEW MILLENIUM**

Attias Oven Corporation is proud to introduce the most efficient, versatile and cost-effective mixer in the food equipment industry. Not only does the Attias Mixer perform with power and precision, it has the appearance which celebrates our transition into the new millennium.

**Features and Specifications:**

**Switch:** Magnetic type, with low-voltage and automatic resetting bimetallic thermal overload protection internally mounted. Start-stop push buttons which prevent accidental start-up in the event of a power failure.

**Transmission:** All Attias Mixer shafts and gears on the two and four speed transmission are manufactured for durability and quite, dependable service. All of the gears are made from low carbon AISI grade 8620 steel. This steel is carburized and hardened to produce a wear resistant surface that is 60 to 62 Rockwell "C" in hardness. This process yields superior wear resistance while maintaining a softer inner core to prevent breakage under high torque mixing applications.

To maintain quiet operation, the gears have been designed with angled or helical teeth. This design keeps more teeth in mesh on any two mating gears during operation. This increases the load carrying capability and allows smoother, quieter operation.

In many mixer gear trains, the idler gears (which simply rotate in a steel shaft) are made with no inner diameter bushings. All Attias idler gears are bushed to 1/16<sup>th</sup> thick Oilite bronze bushings. These bushings are made from a special bronze material that is impregnated with oil. This design allows smoother quieter operation with less wear and longer life.

**Lubrication:** Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

**Finish:** Automotive-resin acrylic enamel.

**Motor:**

**Model# USA-30:**

30-quart heavy-duty two speed transmission with 2 HP-motor specially designed for heavy pizza and bagel dough with lower gear ratios for more torque.

2HP (USA-30) and 4HP (USA-30) is high-torque, ball bearing ventilated with mixer enclosure. The single-phase mixer is designed with two capacitor starts. Available in standard electrical specification of 208-1 or 115-Volts 60 Hz., 1 PH and 50 cycles for international use (call manufacturer for price).

**WARRANTY: 2-YEARS PARTS AND LABOR**



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## **30 AND 40 QUART COMMERCIAL DOUGH MIXERS**

INCLUDED ACCESSORIES FOR THE ATTIAS 30 & 40 QUART DOUGH MIXERS
#12 HUB ATTACHMENT
STAINLESS STEEL BOWL, DOUGH HOOK, FLAT BEATER AND WIRE WHIP
ALL MACHINES ARE AVAILABLE IN 208-240 VOLTS, 60 HZ. , 1 PH OR 115- 120 VOLTS 50 CYCLES AVAILABE FOR INTERNATIONAL USE (CALL MANUFACTURER FOR PRICE)

OPTIONAL ACCESSORIES FOR THE ATTIAS 30 & 40 QUART DOUGH MIXERS
#12 VEGETABLE SLICER ATTACHMENT
#12 CHEESE GRATER ATTACHMENT
#12 MEAT GRINDER (CHOPPER) ATTACHMENT
STAINLESS STEEL BOWL 30-QUART / 40-QUART
30-QUART / 40-QUART HEAVY DUTY BOWL DOLLY
30-QUART / 40-QUART FLAT BEATER
30-QUART / 40-QUART WIRE WHIP
30-QUART / 40 QUART SPIRAL DOUGH HOOK

