



Outperform every day.™

Project:

Item Number:

Quantity:

## BENCH AND FLOOR MIXERS



20 Quart



30 Quart



40 Quart



60 Quart

### ITEMS

Item No.	Model No.	Description
40757	MIX1020	Bench – 20 Quart (US and Canada)
40758	MIX1030	Floor – 30 Quart (US and Canada)
40759	MIX1040	Floor – 40 Quart (US and Canada)
40760	MIX1060	Floor – 60 Quart (US and Canada)

### FEATURES

- Three speed belt driven
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- 30 minute timer stops the mixer when timer ends
- 60 quart model includes bowl truck for convenient bowl transport
- Meat grinder, vegetable slicer, reducer kits, and other accessories available
- Number 12 hub accommodates Vollrath brand meat grinder and vegetable slicer attachments for flexibility between grinding, slicing, and mixing. For best results, Vollrath attachments are recommended.
- Comes standard with: dough hook, wire whisk, flat beater, stainless steel mixing bowl, and safety guard
- 6 ft. (1.8 m) cord with plug

### WARRANTY

The warranty period is 2 years on parts, 1 year on labor and 5 years on belts. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

### DESCRIPTION

Vollrath's line of mixers are a standard-setting advance in value: all the features, all the workhorse durability, and all the Vollrath service, reliability, and reputation in one tough range of mixers, ready to keep you mixing strong, serving long.

### AGENCY LISTINGS



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

Approvals

Date



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[www.vollrath.com](http://www.vollrath.com)

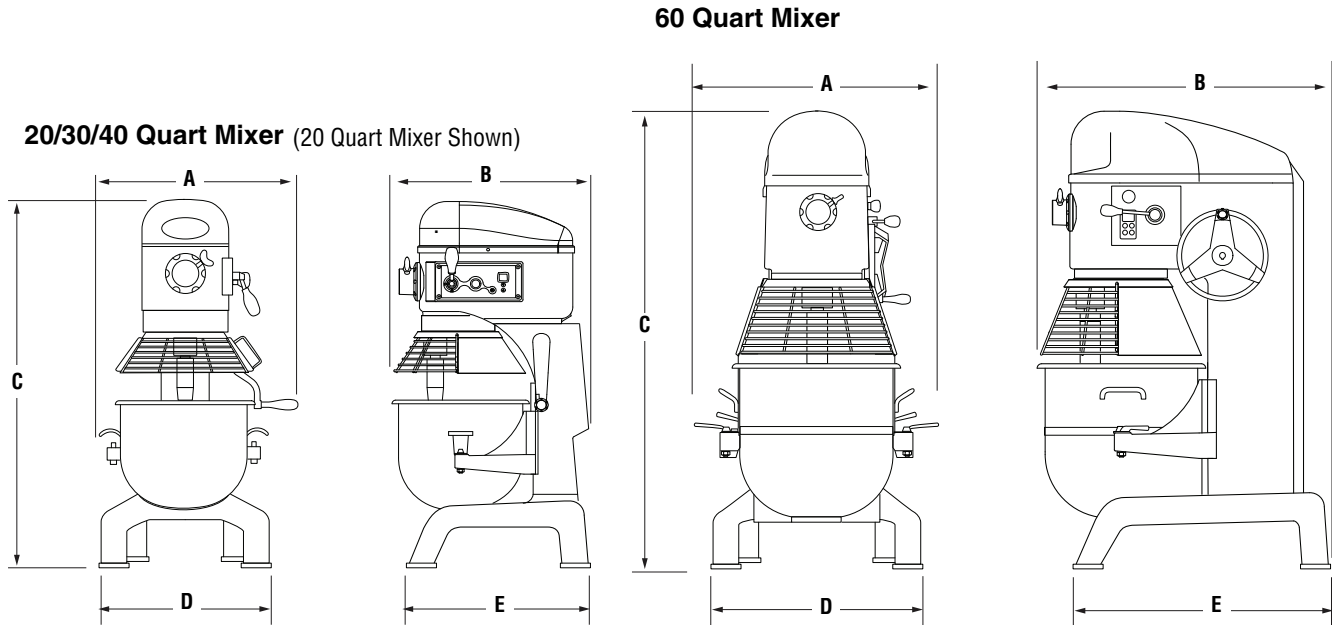
#### The Vollrath Company, L.L.C.

1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832

## BENCH AND FLOOR MIXERS

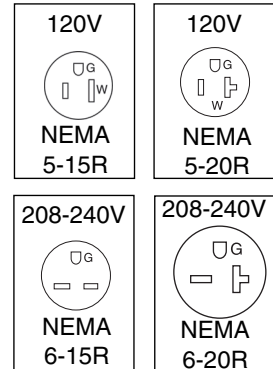
### DIMENSIONS (shown in inches (cm))



### SPECIFICATIONS

Item No.	Style	Capacity	Dimensions					HP	Voltage	Amps	Hz	Plug
			(A) Width	(B) Depth	(C) Height	(D) Leg-to-Leg	(E) Leg-to-Leg					
40757	Bench	20 Qt.	20 <sup>3</sup> / <sub>8</sub> (51.8)	20 <sup>3</sup> / <sub>8</sub> (51.8)	35 <sup>5</sup> / <sub>8</sub> (90.5)	16 <sup>1</sup> / <sub>2</sub> (41.9)	17 <sup>1</sup> / <sub>4</sub> (43.8)	1/2	110-120	10	60	NEMA 5-15P
40758	Floor	30 Qt.	25 (63.5)	24 <sup>1</sup> / <sub>2</sub> (62.2)	47 <sup>7</sup> / <sub>8</sub> (121.6)	21 <sup>1</sup> / <sub>4</sub> (54)	21 (53.3)	1	110-120	16	60	NEMA 5-20P
40759	Floor	40 Qt.	26 <sup>1</sup> / <sub>2</sub> (67.3)	26 <sup>9</sup> / <sub>16</sub> (67.5)	47 <sup>1</sup> / <sub>8</sub> (119.7)	21 <sup>1</sup> / <sub>2</sub> (54.6)	21 <sup>1</sup> / <sub>4</sub> (54)	1 <sup>1</sup> / <sub>2</sub>	208-240	12	60	NEMA 6-15P
40760	Floor	60Qt.	27 <sup>3</sup> / <sub>8</sub> (69.5)	30 (76.2)	55 <sup>13</sup> / <sub>16</sub> (141.5)	27 <sup>1</sup> / <sub>2</sub> (70)	32 <sup>3</sup> / <sub>4</sub> (83.2)	2	208-240	16	60	NEMA 6-20P

#### Receptacles



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#### Technical Services

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