

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Prepline HTD20B 20 Quart Heavy-Duty Rising Head Spiral Mixers with Timer



FEATURES

- ▶ Spiral mixer
- ▶ Iron construction
- ▶ Heavy-duty use
- ▶ Rising head
- ▶ Wire bowl safety guard
- ▶ Emergency stop switch
- ▶ Single speed control with timer
- ▶ Hook, paddle, whip included
- ▶ Push-button controls

The Prepline commercial spiral mixer is designed for heavy duty use in commercial kitchen. This spiral mixer will come through, however hard the job appears to be. Unique spiral mixing action ensures that all your ingredients are mixed completely so you can prepare your recipes with ease. Whether you're looking to mix dough, cake ingredients, or cookie batters - the Prepline commercial spiral mixer makes the job super easy and better performance.

• CE Certified



US Restaurant Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Dimensions (Close Lid)	29.5"L x 16"D x 29"H
Dimensions (Open Lid)	29.5"L x 16"D x 34"H
Packaging Dimensions	32"L x 20"D x 33"H
Capacity	20 qt.
Unit Weight	295 lb.
Shipping Weight	331 lb.

ELECTRICAL

Voltage	110
Hertz	60
Phase	1
Kilowatts	1.5
Plug Type	5-15P
Power Cord Length	60"

MIXING

Mixer Type	Spiral
Mixing Heads	1
Transmission Type	Gear Driven
Number of Gear Speed	1
Speed (RPM)	16 - Bowl 156 - Hook
Max. Dry Flour Capacity	9 lb.
Max. Dough Capacity	26 lb.
Control Type	Push Button
Bowl Dimensions	15"L x 8"W
Bowl Guard Type	Wire
Bowl Lift Control	Manual

CONSTRUCTION

Exterior Material	Iron
Accessories Included	20 QT. Stainless Steel Mixing Bowl Stainless Steel Wire Whisk
Mobility	Wheels and Adjustable Feet

DIAGRAM

MODEL:HTD20B

MFR MODEL:

