

## COMMERCIAL VERTICAL MIXER **EMP-TS**

### Features

- ◆ Durable motor, 3-speed gear transmission and shift-on-the fly controls give you maximum control.
- ◆ The motor is totally enclosed, permanently lubricated, and thermally protected for years of reliable use.
- ◆ Fully sealed, heat treated carbon steel gears offer smooth, quiet operation.
- ◆ Lever-action bowl lift is easy to operate and self locking in top position.
- ◆ Spiral dough hook, flat batter beater and wire whip are all standard.
- ◆ Bowl guard with magnetic lock prevents the unit from running if guard is open.
- ◆ Overload Switch on all mixers prevents motor burn-out.
- ◆ All switches are moisture resistant for clean operation.
- ◆ 208 Volt / 3 Phase Electric Standard - Additional Voltages available on request.

### Options & Accessories

- ◆ #12 P.T.O. Hub for a wide range of accessories.
- ◆ Bowl Warmer Accessory
- ◆ Single Phase motor options available.



### Reliability is in the Mix!

Introducing the **Empire TS Vertical Mixer**. These all-purpose planetary mixers use an orbital mixing action to gently and consistently blend, mix or aerate ingredients with exceptional results. The heat treated carbon steel gears efficiently delivers energy at all three speeds. Perfect for a wide variety of applications from breads to batters, sweet to savory - the **Empire TS Vertical Mixer** is sure to be at home in your bakery, pizzeria, restaurant, commissary, supermarket and more!

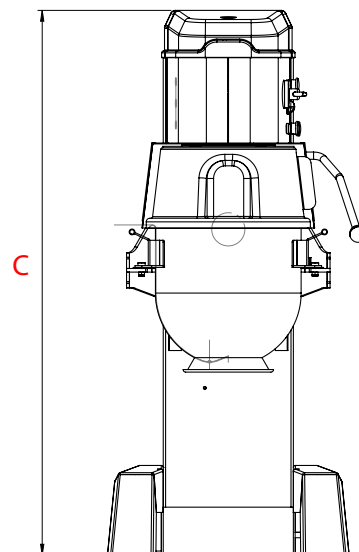
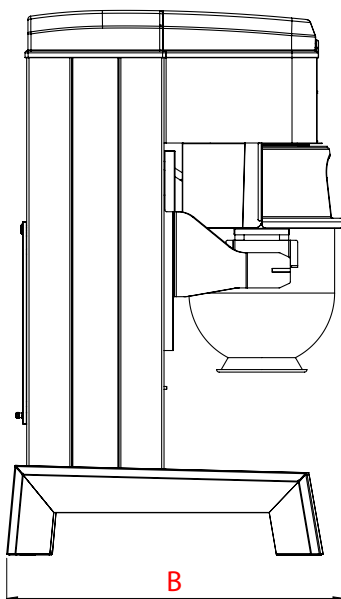
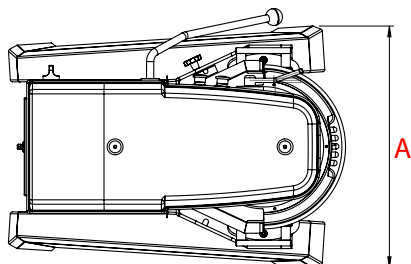
Each **TS Vertical Mixer** comes standard with a stainless steel bowl, flat beater, spiral dough hook, and wire whip. The stainless steel wire bowl guard opens easily for ingredient access. The magnetic bowl guard lock prevents the mixer from running if the guard is opened or the bowl is lowered. All switches are moisture resistant, and each unit comes with an overload switch to protect the motor and guarantee you years of reliable service.

# Technical Data

## COMMERCIAL VERTICAL MIXER **EMP-TS**

All Models 208V 3-Phase 60 Cycle (Other voltages available)

| Model     | Dimensions |           |            | Bowl Volume | Mixing Speed |        |        | Weight | Power |     |      |
|-----------|------------|-----------|------------|-------------|--------------|--------|--------|--------|-------|-----|------|
|           | Width (A)  | Depth (B) | Height (C) |             | I            | II     | III    |        | Kw    | HP  | Amps |
|           | in         | in        | in         | qt          | r.p.m.       | r.p.m. | r.p.m. | lbs.   |       |     |      |
| EMP-TS-40 | 26.3       | 36.7      | 59.3       | 40          | 100          | 200    | 417    | 620    | 1.5   | 2.0 | 2.7  |
| EMP-TS-60 | 27.9       | 34.4      | 61.7       | 60          | 100          | 200    | 417    | 700    | 3.0   | 4.0 | 5.3  |



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

*Please note, specifications are subject to change without notice as we continually work to improve our equipment.*



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