

FOR GENERAL REFERENCE ONLY
Models shown may not match the
model features or manuf year of the
item offered by AERE.

Mixers

Model Numbers: SMX10-1, SMX20-1, SMX20-2, SMX30-1

Supera Mixers®

A versatile and easy to operate Supera® Planetary Mixer w/ Safety Guard is the perfect addition to any bakery or kitchen. You can provide a large variety of fresh baked breads, cakes, cookies and more. These mixers are powerful enough for nearly any task or recipe, whether you're stirring wet and dry ingredients together, kneading bread dough or whipping cream, you'll be happy with the results.

FEATURES

Safety First

Safety is a serious concern when working in an environment with machinery moving at a high speed. These mixers are built to keep the operators safe from mishaps and prevent injury in your kitchen with a safety cut-off whenever the guard is opened.

A Complete Package

These powerful countertop and floor mixers come with a stainless steel bowl, a spiral dough hook, a flat beater and a wire whip, meaning you can use this mixer for a wide variety of kitchen jobs from making French loaf bread dough to the delicious brownies your customers always ask for.

Easy Clean Up

Constructed of aluminum or iron these durable machines are built to last and can withstand any demands placed on them in a busy bakery. Clean up is easy with the removable bowl and attachments and the smooth finish wipes down easily at the end of the day.



SMX10-1



SMX20-1



SMX20-2



SMX30-1



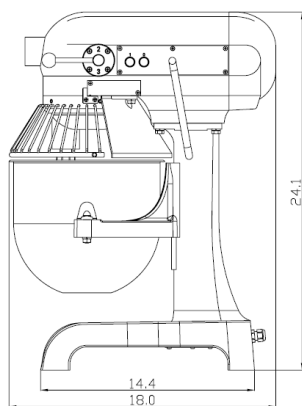
Features at a Glance:

- Includes a stainless steel mixing bowl
- High quality durable aluminum or iron body
- Dough hook, beater and wire whip included
- Various speed and three-speed control options
- Planetary mixing action for consistent results
- Safety guard automatically shuts off motor when guard is opened to prevent injury
- A wide footprint creates solid stability during strenuous mixing
- High torque transmission
- Capable of mixing stiffer dough and batters without motor strain
- The dough hook, beater and wire whip rotate around the mixing bowl with amazing coverage

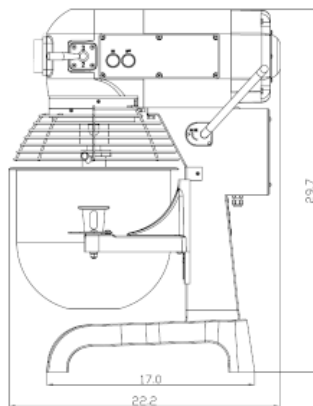
Mixers – Product Specifications

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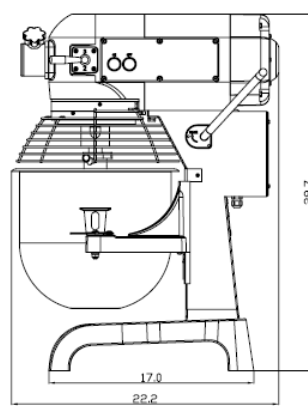
Plan View



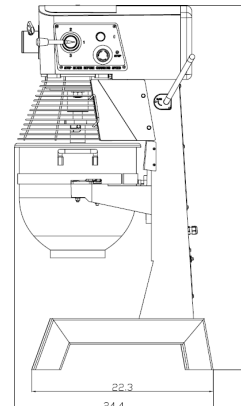
SMX10-1



SMX20-1



SMX20-2



SMX30-1

PRODUCT SPECIFICATIONS

| Model | SMX10-1 | SMX20-1 | SMX20-2 | SMX30-1 |
|--------------------------------|-----------------|---------------------|---------------------|-------------------|
| Amps | 10 | 14 | 14 | 20 |
| Bowl Capacity | 10 qts | 20 qts | 20 qts | 30 qts |
| Dimensions | 20" x 19" x 28" | 20" x 23.5" x 35.5" | 20" x 23.5" x 35.5" | 50" x 26.5" x 28" |
| Horsepower | 1.02 | 1.5 | 1.5 | 2.04 |
| Hz. | 60 | 60 | 60 | 60 |
| Low/High Agitator Speed | 108/355 RPMs | 108/355 RPMs | 108/355 RPMs | 91/282 RPMs |
| Mixer Style | Planetary Mixer | Planetary Mixer | Planetary Mixer | Planetary Mixer |
| Mixing Heads | 3 | 3 | 3 | 3 |
| Power | Electric | Electric | Electric | Electric |
| Spatial Orientation | Countertop | Countertop | Countertop | Floor |
| Speeds | 3-speed | 3-speed | 3-speed | 3-speed |
| Transmission Type | Gear-driven | Gear-driven | Gear-driven | Gear-driven |
| Voltage | 120 | 120 | 120 | 120 |
| Weight | 88.2 | 253.5 | 253.5 | 396.8 |

