



With over 50 years experience in manufacturing, General Mixers offer real value and quality for medium to heavy duty mixing. Choose the model that suits your requirements and work load. All feature rugged cast construction, interlocking bowl guards, motor overload protection and our exclusive 13 month warranty.

GEM110

10 Litre Mixer # 12 Hub

Rated Power: ½ HP

Bowl Capacity: 10 Litre

Speed: 91/200/330 R/Min

Weight: 75Kg

Dimensions: 482mmWx406mmDx635mmH
10 amp plug. 240v single phase. 500W 2A



GEM120

20 Litre Mixer # 12 Hub

Rated Power: 1½ HP

Bowl Capacity: 20 Litre

Speed: 108/195/335 R/Min

Weight: 103Kg

Dimensions:
599mmW x 699mmD x 780mmH
10 amp plug. 240v single phase. 1100W 5A



SPECIFICATIONS GENERAL MIXER RANGE

Product	Recomended Agitator	Recomended Speed	Max Bowl Capacity	
			10 Qt	20 Qt
Bread and Roll Dough – 60% AR	Dough Hook	1st	5.7 kgs.	11.3 kgs.
Heavy Bread Dough – 55% AR	Dough Hook	1st	3.4 kgs.	6.8 kgs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st	2.3 kgs.	4.1 kgs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st	2.3 kgs.	4.5 kgs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st	4.5 kgs.	9.1 kgs.
Raised Donut Dough – 65% AR	Dough Hook	1st	2.0 kgs.	4.1 kgs.
Pie Dough	Beater	all	4.5 kgs.	8.2 kgs.
Mashed Potatoes	Beater	all	3.6 kgs.	6.8 kgs.
Egg Whites	Wire Whisk	all	.5 ls.	1.0 ls.
Waffle or Pancake Batter	Beater	all	4.7 ls.	7.6 ls.
Cake	Beater	all	4.5 kgs.	9.1 kgs.
Whipped Cream	Wire Whisk	all	1.9 ls.	3.8 ls.
Icing	Beater	all	2.7 kgs.	5.4 kgs.

GEM110

Barrel Volume (L)	Power (KW)	Weight (Kg)	Speed Of Stirring Shaft (r/min)			Overall Dimensions (mm)
			1 st Speed	2 nd Speed	3 rd Speed	
10	0.5	75	108	195	355	490×410×640

GEM120

Barrel Volume (L)	Power (KW)	Weight (Kg)	Speed Of Stirring Shaft (r/min)			Overall Dimensions (mm)
			1 st Speed	2 nd Speed	3 rd Speed	
20	1.1	102	108	195	355	560×530×800