

## COMMERCIAL VERTICAL MIXER **EMP-TK**

### Features

- ◆ Powerful asynchronous motor and shift-on-the fly controls give you maximum control.
- ◆ Automated bowl lifting with dual controls.
- ◆ Bowl mounted on 10cm diameter wheels for perfect mobility.
- ◆ One-piece base with anti-vibration feet for stability and precise mixing control.
- ◆ Spiral dough hook, flat batter beater and wire whisk are all standard. (TK-160 & TK-120 standard with whisk, scraper, flat beater).
- ◆ Quick bowl removal without tool extraction.
- ◆ Lifiable stainless steel grill with internal plexiglass lining.
- ◆ All switches are moisture resistant for clean operation.
- ◆ 220 Volt / 3 Phase Electric Standard.

### Options & Accessories

- ◆ Bowl scraper attachment (TK-80/100/120).
- ◆ Dough spiral (TK-160/200).
- ◆ Touchscreen control panel (TK-80/100/120).



Model TK-100 shown here

### Reliability is in the Mix!

Introducing the *Empire TK Vertical Mixer*. These all-purpose planetary mixers are perfectly suited for medium to large productions. The single-piece base increases the mixers stability, ensuring reliability and mixing precision. The increased power of the engine allows perfect processing of doughs without loss of efficiency.

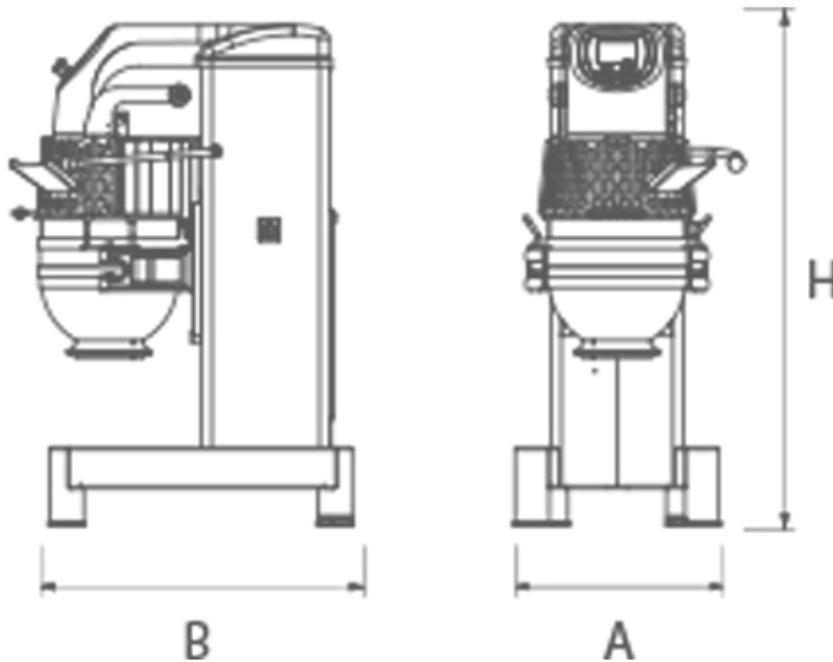
Each *TK Vertical Mixer* comes standard with a stainless steel wire whisk, dough spiral and paddle attachments. Its easy-to-use and precise controls ensure a quality and consistent mix every time. The **TK** allows you to carry out constant work cycles due to its electric timer and speed settings. The *TK Vertical Mixer's* bowl is mounted on rubber wheels for perfect mobility which is ideal for a wholesale or industrial production setting.

# Technical Data

## COMMERCIAL VERTICAL MIXER EMP-TK

All Models 220V 3-Phase 60 Cycle (Other voltages available)

Model	Dimensions			Bowl Volume	Mixing Speed	Weight	Power	
	Width (A)	Depth (B)	Height (C)				Kw	Amps
	in	in	in					
EMP-TK2-80	38.8	42.0	72.5	80	100 - 415	1492	5.5	25
EMP-TK2-100	38.8	42.0	72.5	100	100 - 415	1521	7.5	34
EMP-TK2-120	38.8	42.0	77.2	120	100 - 415	1580	7.5	34
EMP-TK-160	47.2	63.0	84.4	160	100 - 415	2843	11	50
EMP-TK-200	47.2	63.0	84.4	200	100 - 415	2976	11	50



### 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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