AXIS

786-600-4687

NSF AQ ETL Intertek ETL Intertek

PLANETARY MIXERS GEAR DRIVE TRANSMISSION

AX-M7
SHIP WT: **50 lbs**
NEMA-5-15P

7 QUART MIXER
- 650 Watts
- Carbon brush motor
- 110/60/1
- Digital timer
- Electronic five speed control
- Plastic bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook

AX-M12
SHIP WT: **100 lbs**
NEMA-5-15P

12 QUART MIXER
- 0.5 H.P.
- 110/60/1
- Digital timer
- 3 Speeds
- Plastic bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook

AX-M20
SHIP WT: **275 lbs**
NEMA-5-15P

20 QUART MIXER
- 0.5 H.P.
- 110/60/1
- Digital timer
- 3 Speeds
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook

AX-M30
SHIP WT: **385 lbs**
NEMA-5-20P

30 QUART MIXER
- 1.0 H.P.
- 110/60/1
- Digital timer
- 3 Speeds
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook

AX-M40
SHIP WT: **510 lbs**

40 QUART MIXER
- 1.5 H.P.
- 220/60/1
- Digital timer
- 3 Speeds
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook

NEMA-6-15P

AX-M60 / AX-M60P
SHIP WT: **1,100 lbs**

60 QUART MIXER
- 3.0 H.P.
- Digital timer
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook, and bowl dolly
  AX-M60: 3 Speeds, 220/60/1 or 208/60/3
  AX-M60P (pizza): 2 speeds 208/60/3 only

*Includes power cord (no plug is included)

AX-M80
SHIP WT: **1,400 lbs**

80 QUART MIXER
- 4.0 H.P.
- 208/60/3
- Digital timer
- 4 Speeds
- Electric bowl lift
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook, and bowl dolly

*Includes power cord (no plug is included)

IMMERSION BLENDERS

AX-IB550
SHIP WT: **13 lbs**

AX-VIB750 (VARIABLE SPEED)
SHIP WT: **13 lbs**

- Variable speed control settings (AX-VIB750)
- Powerful double insulated motor
- Ergonomic handle and rubber cover
- Push button safety system
- Quick coupling system
- Removable rods for easy cleaning
- 14" & 18" interchangeable stainless steel shafts & stainless steel whisk

*Includes power cord

MEAT SLICERS, FOOD PROCESSOR & BOWL CUTTER

NEMA-5-15P

AX-S10-ULTRA*
10" MEAT SLICER – BELT DRIVE
SHIP WT: **35 lbs**

- 10" Blade
- 0.33 H.P.
- 115/60/1
- Built-in sharpener
*Not NSF listed
This model is NOT recommended for slicing cheese.

AX-S12-ULTRA
12" MEAT SLICER – BELT DRIVE
SHIP WT: **52 lbs**

- 12" Blade
- 0.50 H.P.
- 115/60/1
- Built-in sharpener
*Not NSF listed

AX-S14-ULTRA
14" MEAT SLICER – BELT DRIVE
SHIP WT: **77 lbs**

- 14" Blade
- 0.50 H.P.
- 115/60/1
- Built-in sharpener

AX-S13G
13" MEAT SLICER - GEAR DRIVE MANUAL
SHIP WT: **100 lbs**

- 13" Blade
- 0.50 H.P.
- 115/60/1
- Fixed ring guard
- Gauge plate interlock
- Dual-action sharpener

AX-S13GA
13" MEAT SLICER - GEAR DRIVE AUTOMATIC
SHIP WT: **138 lbs**

- 13" Blade
- 0.60 H.P.
- 115/60/1
- Dual-action sharpener
- Fixed ring guard
- Heavy duty gear mechanism
- Two independent motors

AX-S14GiX
14" MEAT SLICER - GEAR DRIVE MANUAL
SHIP WT: **112 lbs**

- 14" Blade
- 0.50 H.P.
- 115/60/1
- High-performance
  gear drive
- Dual-action sharpener
- Variable slice thickness up to 1"

AX-VOL12
FLOWERWHEEL SLICER
SHIP WT: **189 lbs**

- 12" Blade
- Manual slicer
- Self-locking arm
- Fixed ring guard
- Cutting thickness
  0 -2.6 mm

AX-VOL14
FLOWERWHEEL SLICER
SHIP WT: **248 lbs**

- 14" Blade
- Manual slicer
- Self-locking arm
- Fixed ring guard
- Cutting thickness
  0 -2.6 mm

VOLANO STAND 12 / 14
FLOWERWHEEL SLICER PEDESTAL STAND

AX-VOL12ST
SHIP WT: **88 lbs**

AX-VOL14ST
SHIP WT: **98 lbs**

EXPERT*
SHIP WT: **68 lbs**

VEGETABLE PROCESSOR

- 1.0 H.P.
- Can be used to cut, slice, dice, grate,
  shred, granulate, julienne, etc.
- Discs are easily interchangeable
- Fan cooled motor with thermal overload
  protection
*Not NSF listed

NEMA-5-15P

FP-15*
SHIP WT: **33 lbs**

FOOD PROCESSOR

- Chops, slices, emulsifies & neads
- Bowl capacity up to 1.5 gallons
- Manufactured with all safety &
  hygiene requirements
- Simple cleaning
- Stainless steel blade
*Not NSF listed

NEMA-5-15P

◪ ACCESSORIES

MIXER ATTACHMENTS

MODEL	DESCRIPTION
AX-G12SH	#12 Meat Grinder attachment for mixer - with stainless steel pan & stuffer
AX-VS12A	#12 Vegetable Slicer attachment for mixer - Housing only

MODEL	DESCRIPTION
AX-VS12-013A-3MM	3mm Slicing Disc with holding plate
AX-VS12-013A-5MM	5mm Slicing Disc with holding plate
AX-VS12-014A-1.5MM SET	1.5mm Shredding Disc with holding plate
AX-VS12-014A-2MM SET	2mm Shredding Disc with holding plate
AX-VS12-014A-3MM SET	3mm Shredding Disc with holding plate
AX-VS12-014A-5MM SET	5mm Shredding Disc with holding plate
AX-VS12-014A-6MM SET	6mm Shredding Disc with holding plate
AX-VS12-014A-8MM SET	8mm Shredding Disc with holding plate
AX-VS12-014A-9MM SET	9mm Shredding Disc with holding plate
AX-VS12-014A-GRATER SET	Grating Disc with holding plate

MIXER ACCESSORIES

MODEL
S/S BOWL
S/S WHIP
ALUMINUM HOOK
FLAT BEATER
BOWL DOLLY

EXPERT BLADES

CHIP CUT Code: B	SLICE Code: E	SHREDDER Code: Z	CUBES Code: D	LONG SLICE Code: S	GRATING Code: V	JULIENNE Code: H	EJECTOR
6 mm	1 mm	2 mm	8 x 8	1 mm	One Size	2.5 mm	
8 mm	2 mm	3 mm	10 x 10	2 mm		4 mm	
10 mm	3 mm	4 mm	12 x 12	5 mm		6 mm	
	4 mm	7 mm	16 x 16			8 mm	
	6 mm		20 x 20			10 mm	
	8 mm						

VERTICAL BROILER ACCESSORIES

736MM SKEWER (VB3)
CODE: 81-V372

190MM DISC (VB3/VB4)
CODE: 81-V371

MEAT PREP SPIT BED (VB3/VB4)
CODE: 81-V370

MEAT SHOVEL (VB3/VB4)
CODE: 81-V380

PIN FOR SKEWER (VB3/VB4)
CODE: 81-V374

900MM SKEWER (VB4)
CODE: 81-V373

250MM DISC (VB3/VB4)
CODE: 81-V377

⚙ MEAT GRINDERS, DOUGH SHEETER, VERTICAL BROILERS & PASTA COOKERS

AX-MG12
SHIP WT: **66 lbs**

NEMA-5-15P

MEAT GRINDER #12 HUB

- 1.0 H.P.
- 110/60/1
- Energy efficient motor
- Precision gear drive
- Side mounted controls
- Forward and reverse switch
- ETL Safety & Sanitation Listed

AX-MG22
SHIP WT: **121 lbs**

NEMA-5-15P

MEAT GRINDER #22 HUB

- 1.5 H.P.
- 110/60/1
- Energy efficient motor
- Precision gear drive
- Side mounted controls
- Forward and reverse switch
- ETL Safety & Sanitation Listed

AX-MG32
SHIP WT: **135 lbs**

- 2.5 H.P.
- 220/60/1
- Insulated, fan-cooled motor
- Endless screw motor reducer with sealed gear box and double seal
- No-tools lock mechanism
- Feed tray safety interlock
- Stainless steel mincing head

AX-PZR17
SHIP WT: **133 lbs**

- 250 pcs/hr output
- Adjustable dough thickness and diameter
- Stanless steel body
- Metal gear transmission
- Safety hand guards
- Removeable, easy to clean roller scrapers and ceramic slide

AX-TDS*
TABLETOP REVERSIBLE DOUGH SHEETER
SHIP WT: **340 lbs**

NEMA-5-15P

- 110/60/1
- Heavy duty aluminum alloy head housing
- Safety guard on both sides of roller
- Single lever control for easy left and right motion
 *Not ETL approved

AX-VB3
GAS VERTICAL BROILER –3 BURNERS
SHIP WT: **62 lbs**

NEMA-5-15P

AX-VB4
GAS VERTICAL BROILER –4 BURNERS
SHIP WT: **78 lbs**   LIST PRICE: **$3,805**

- Top mounted motor
- 110/60/1
- All stainless construction

- Natural gas with propane conversion kit
- Optional extra spits and meat shovel

See accessories on page 4

AX-GPC-1
SHIP WT: **184 lbs**

GAS PASTA COOKER – SINGLE

- Deep drawn tank of 316 stainless
- High efficiently burner
- 50,000 BTU's
- Starch skimming drain feature
- Manual water fill valve
- Optional basket sizes available
- Natural gas with propane conversion kit

AX-GPC-2
SHIP WT: **318 lbs**

GAS PASTA COOKER – DOUBLE

- Deep drawn tank of 316 stainless
- High efficiently burner
- 100,000 BTU's
- Starch skimming drain feature
- Manual water fill valve
- Optional basket sizes available
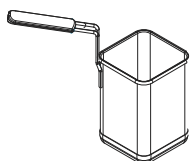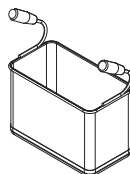- Natural gas with propane conversion kit

⬡ PASTA COOKER ACCESSORIES (AX-GPC-1 & AX-GPC-2)
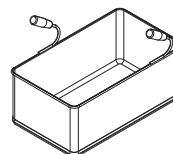
Standard
CODE: **116-0090** (1/6)

- 6 baskets (Single) or 12 baskets (Double) included
- 11.42" x 5.51" x 7.88"

Optional
CODE: **116-0040** (1/3)

- Not Included
- 11.42" x 6.3" x 7.88"

Optional
CODE: **116-0010** (FULL)

- Not Included
- 11.42" x 19.3" x 7.88"

CASTERS (4)	116-000 –	DRAIN WATER TEMPERING KIT	44-9921 –	
SINGLE TANK COVER	116-0280 –	GAS PRESSURE REGULATOR	109-0012 –	➔ REQUIRES ADAPTOR 44-0128

CONVECTION OVENS – HALF SIZE

AX-513
SHIP WT: **72 lbs**

NEMA-5-15P

MANUAL CONTROLS - 3 SHELVES

- For half size sheet pans
- 120/60/1, 1500 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light

AX-513RH
SHIP WT: **76 lbs**

NEMA-5-15P

MANUAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 3 SHELVES

- For half size sheet pans
- 120/60/1, 1650 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light
- Electro valve for direct water connection

AX-513RHD
SHIP WT: **76 lbs**

NEMA-5-15P

DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 3 SHELVES

- For half size sheet pans
- 120/60/1, 1650 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Temperature: 86°F-500°F
- 3 cooking cycles for each program
- Electro valve for direct water connection

AX-514
SHIP WT: **75 lbs**

NEMA-6-20P

MANUAL CONTROLS - 4 SHELVES

- For half size sheet pans
- 208-240/60/1, 2700 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light

AX-514RH
SHIP WT: **80 lbs**

NEMA-6-20P

MANUAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 4 SHELVES

- For half size sheet pans
- 208-240/60/1, 2700 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light
- Electro valve for direct water connection

AX-514RHD
SHIP WT: **80 lbs**

NEMA-6-20P

DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 4 SHELVES

- For half size sheet pans
- 208-240/60/1, 2700 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Temperature: 86°F-500°F
- 3 cooking cycles for each program
- Electro valve for direct water connection

CONVECTION OVENS – FULL SIZE

AX-824RH*
SHIP WT: **154 lbs**

MANUAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 4 SHELVES

- For full size sheet pans
- 208-240/60/1, 5600 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light
- Electro valve for direct water connection
*Includes power cord (no plug is included)

AX-824RHD*
SHIP WT: **154 lbs**

DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 4 SHELVES

- For full size sheet pans
- 208-240/60/1, 5600 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Temperature: 86°F-500°F
- 3 cooking cycles for each program
- Electro valve for direct water connection
*Includes power cord (no plug is included)

AX-HYBRID
SHIP WT: **251lbs**

MANUAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 5 SHELVES

- For full size sheet pans
-5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
-Digital display for Temperature
-Temperature selector Moisture injection mode (10 levels) and manual injection
-Vertical pan loading saving counter space
-Stainless steel oven chamber

AX-HYBRID+
SHIP WT: **251lbs**

DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 5 SHELVES

- For full size sheet pans
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- Digital programmable controls
- 99 programs / automatic pre-heating
- Moisture injection mode (10 levels) and manual injection
- Vertical pan loading saving counter space
- Stainless steel oven chamber

OVEN STANDS & PROOFERS

AX-501 OVEN STAND HALF SIZE
SHIP WT: **43 lbs**

- Dimensions: 23.30" x 20.87" x 31.50"
- Accommodates any "5" series ovens

AX-801 OVEN STAND FULL SIZE
SHIP WT: **54 lbs**

- Dimensions: 33.47" x 24.40" x 31.50"
- Accommodates any "8" series ovens

AX-PR5
SHIP WT: **133 lbs**
NEMA-6-15P

- 8 half size sheet pans
- Space between pans: 3"
- 208-240/60/1, 2000 Watts
- Heat setting up to 140°F

AX-PR8
SHIP WT: **233 lbs**
NEMA-6-15P

- 8 half size sheet pans
- Space between pans: 3"
- 208-240/60/1, 2000 Watts
- Heat setting up to 140°F

AX-HST-1
SHIP WT: **55 lbs**

- Dimensions: 29.5" x 31.5" x 31.6"
- Accommodates one Hybrid oven

AX-HST-2
SHIP WT: **24 lbs**

- Dimensions: 29.5" x 31.5" x 10.8"
- Accommodates two Hybrid ovens

AX-502 OVEN STAND HALF SIZE
SHIP WT: **44 lbs**

- Dimensions: 23.63" x 23.63" x 27.56"
- Accommodates any "5" series ovens

AX-802 OVEN STAND FULL SIZE
SHIP WT: **55 lbs**

- Dimensions: 31.5" x 25.59" x 27.56"
- Accommodates any "8" series ovens

CONVECTION ACCESSORIES

STACKING KIT FOR HYBRID
CODE: **AX-HSK**

SET (4) CASTERS HYBRID STAND
CODE: **AX-HC**

STACKING KIT "5" SERIES
CODE: **124-KIT5**
- Stacking kit for "5" Series (Except for AX-513 & AX-514)

STACKING KIT "8" SERIES
CODE: **124-KIT8**
- Stacking kit for "8" Series

COMBI OVENS

Comes without a cord set or plug

AX-CL06M
SHIP WT: **263 lbs**

MANUAL CONTROLS - 6 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 14,000 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-545°F
- Steam: 0-100%
- Hand spray for cleaning is included

Comes without a cord set or plug

AX-CL10M
SHIP WT: **353 lbs**

MANUAL CONTROLS - 10 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 20,000 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-545°F
- Steam: 0-100%
- Hand spray for cleaning is included

Comes without a cord set or plug

AX-CL06D
SHIP WT: **263 lbs**

DIGITAL CONTROLS- 6 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 14,000 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Electro valve for direct water connection
Self cleaning cycle:
  - 3 automatic clean cycles: Light (45 min), Medium (55 min), Heavy duty (70 min)
  - Rinse cycle without detergent
  - Special detergent for clean cycle required
  - Comes with core food probe

Comes without a cord set or plug

AX-CL10D
SHIP WT: **353 lbs**

DIGITAL CONTROLS- 10 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 20,000 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Electro valve for direct water connection
  Self cleaning cycle:
  - 3 automatic clean cycles: Light (45 min), Medium (55 min), Heavy duty (70 min)
  - Rinse cycle without detergent
  - Special detergent for clean cycle required
  - Comes with core food probe

COMBI OVEN STANDS
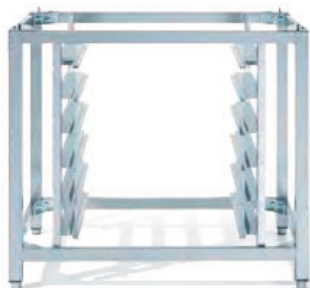
AX-C6ST Oven Stand
SHIP WT: **50 lbs**

- For AX-CL06
- Heavy duty oven stand with tray support
- Slides accommodate full size pans
- Dimensions: 36.22" x 24.41" x 31.50"
- Heavy duty stainless steel (assembly required)
- Shipping dimensions: 37.40" x 24.80" x 7.88"

AX-C10ST Oven Stand
SHIP WT: **42 lbs**

- For AX-CL10
- Heavy duty oven stand with tray support
- Slides accommodate full size pans
- Dimensions: 36.22" x 24.41" x 27.56"
- Heavy duty stainless steel (assembly required)
- Shipping dimensions: 38.60" x 28.35" x 8.66"

COMBI OVEN TRAYS
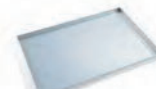
124-GP31
FRY GRID

124-GP32
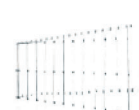**GRIDDLE GRID**

124-GP28
GRANITE MULTI-BAKING TRAY

124-GP36
MULTIFUNCTIONAL NON STICK ALUMINUM TRAY

124-PT12
60X40 ALUMINUM PERFORATED TRAY

124-PT13
60X40 ALUMINUM TRAY

124-PG15

SHELF RACK

COMBI ACCESSORIES

125-R15
R15 CASTERS

Set of 4
(2 with brakes)
For stand only

124-KITC
STACKING KIT

125-0323
STACKING KIT CASTERS
Set of 4
(2 with brakes)

125-0325
STACKING CASTER SET

(4 casters- 2 braked)
(2 support brackets)

139-0002
DEGREASER

1 pack comes with
(6) 32 ounce bottles

Powerful multisurface cleaner and degreaser. Cleans: Commercial Ovens, Stainless Steel, Tables, Counters, and more.

139-0001
COMBI CLEANER

1 pack comes with
(2) 1 Gallon bottles

Ready to use for self-cleaning combi ovens. Biodegradable low sudsing formula

124-WDFA
WATER FILTER

1 pack comes with
(1) dual 20" and (1) 10" assembly

Axis Water filters combine sediment and chlorine reduction technology to help protect your equipment against water related problems. Need to change every 6 months