


Bakery Aid™
Innovation

INTRODUCING

FERRARI **POWER MIXERS**™

The HIGHEST POWERED PLANETARY MIXERS on the Planet!

The new **Ferrari Power Mixers**™ Series High Powered Planetary Mixers by Bakery Aid Innovation™ are designed to meet today's demand for **high volume bakeries**.

We pride ourselves of having the **highest Horsepower (Torque)** of any mixer on the market today for gentle or **hard doughs** with **high performance** and longer life of mixer. This high power torque mixer can even handle **stiff bagel dough!**

With over 25 years of proven technology, our transmission gears are constructed of **Nickel-Chrome-Molybdenum Stainless steel** with circulation of oil to all gears and shafts for **heavy duty use**.

One of the main exclusive features on our high torque mixers are our **E-Z Electric Control Panel**. The baker can **easily change speeds and control mixing times** "On the Run" **without stopping the machine**.

The use of various mixing tools can be **easily and quickly** changed for **homogenous mixing** from custard creams to hard doughs.

Another big advantage of our mixer design is that **95% of parts can be purchased at your local parts store** for minimum down time and costly repairs. Our service network is one of the largest in the USA with **24/7 Nation Wide Factory Service**.

Our mixers are built in Italy with **high quality craftsmanship** and engineering with all **parts readily available** in the USA.

**ALL MIXERS ARE
MADE IN ITALY**



Advanced
Control
Panel



50%
MORE POWER
THAN INDUSTRY LEADER!
HIGH PERFORMANCE!
HIGH QUALITY!
BUILT TOUGH!



60 QUART FERRARI POWER MIXERS™
Built to Last & Out Perform Competition!

Bakery Aid™ Innovation

50% MORE HP!

5.5 HP MOTOR (Competition - 2.7 HP)

- Highest Horsepower & Torque in the industry!
- Heavy Duty design for small, medium & large bakeries.
- Higher Horsepower & torque means less stress on major parts for longer life of mixer, less downtime for repairs & smooth mixing of doughs.

HEAVY DUTY TRANSMISSION

- Nickel-chrome Molybdenum stainless steel gears for heavy use with circulation of oil to all gears and shafts.
- Fixed speeds and variable speeds.
- Special design offers both fixed and variable speeds for accurate blending and mixing.
- Variable speed can be set to stir, speed for soft agitation.
- Includes thermal protection safety breaker if mixer is overloaded.

SHIFT ON-THE-RUN CONTROLS

- Allows baker to change speeds while mixer is still running.

SOFT START AGITATION TECHNOLOGY

- Each speed has a soft transition into a higher speed to reduce ingredients from spilling out of mixer.

50 MINUTE TIMER

- E-Z to use digital timer to eliminate over mixing with memory mode.

ERGONOMIC BOWL DESIGN

- Easy loading lock to ensure mixer bowl is in the proper position to operate.
- Bowl removal without removing tools!

STAINLESS STEEL BOWL GUARD

- Safety switch prevents operation when front of guard is in open position.
- Bowl lift is powered by a heavy duty electric motor & can be raised by a touch of a button. You can also raise bowl while agitator is in soft speed and will stay in set speed once bowl is fully raised! (Standard on 80, 100 & 130 Qt.)(Optional Feature on 60 Qt.)

FINISH

- Metallic, Gray or **Red Hybrid** powder coat finish.

VOLTAGE

- 220/60/Three Phase/15 Amps.

ATTACHMENT HUB

- Optional front-mounted standard #12 hub attachment is available on 20, 40 & 60 Qt Mixers.

ATTACHMENTS & ACCESSORIES

- Quality accessories are designed for high volume usage.
- Bowl reduction adapters available with bowls & mixer tools for small batches of doughs.
- 1 Year Parts & Labor. 24/7 Nationwide Service.

Standard Features:

BAI-SSB-60	Stainless Steel Bowl
BAI-B-60	Beater
BAI-WW-60	Wire Whip
BAI-DH-60	Dough Hook

Optional Features:

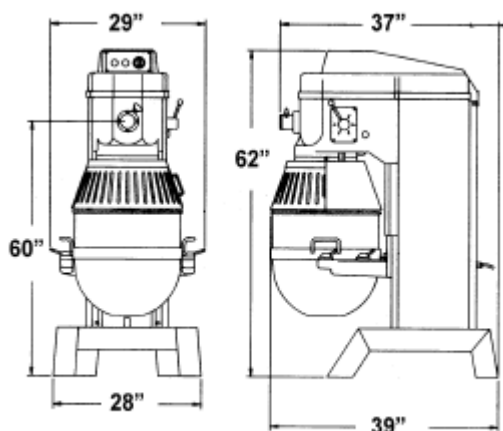
BAI-SH-60	Spiral Hook
BAI-BT-60	Bowl Truck
BAI-BS-60	Bowl Scraper
BAI-IC-60	Ingredient Chute
BAI-BRA-60	Bowl Reduction Adapter
BAI-VS-60	9" Vegetable Slicer
BAI-MC-60	Meat Chopper Attachment
BAI-EL-60	Electric Heavy Duty Bowl Lift
BAH-60	#12 Hub Attachment

Fixed Speeds	Agitator (RPM)
First	75
Second	130
Third	216
Fourth	375

Variable Speeds From 60 RPM (Stir) - 415 RPM (High Speed)

Weight: 875 lbs.

Ship Weight: 950 lbs.



Also Available:
20 Qt, 40 Qt, 80 Qt, 100 Qt, 130 Qt

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