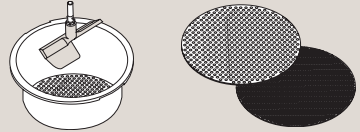

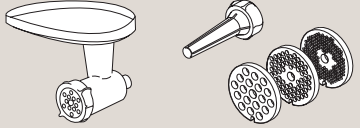
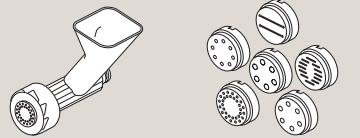

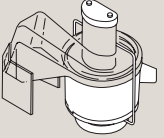



Optional Attachments

PRIMARY ATTACHMENTS	
	COLANDER/SIEVE Comes with fine and coarse inserts • Make baby food, vegetable purees, fruit sauces, apple sauce • 5 and 7 quart sizes
	POURING SHIELD One piece construction • Lifts out of the way for convenient bowl access • Attaches to mixer head and lifts with head for convenient access to bowl • Fits both 5 and 7 quart models
LOW-SPEED ATTACHMENTS	
	FOOD GRINDER/STUFFER Comes with fine, medium, and coarse grinder plates • Includes large and small sausage stuffers • Grinds cooked and raw meats, firm vegetables, firm cheeses, and nuts • Make your own sausage and hamburger • Fits both 5 and 7 quart models
	PASTA MAKER Comes with spaghetti, macaroni, large macaroni, lasagna, rigatoni, and tagliatelle inserts • Easily extrude homemade pasta • Fits both 5 and 7 quart models
HIGH-SPEED ATTACHMENTS	
	DISC SLICER/SHREDDER Comes with thick slicer/shredder, thin slicer/shredder, julienne discs • Fits both 5- and 7-quart models
	BLENDER JAR Available in White or Black • 40 oz. glass jar with pouring spout and recipe markings • Fits both 5 and 7 quart models
	JUICE EXTRACTOR Extract juice from fruits and vegetables • Great for making carrot and apple juices • Fits both 5 and 7 quart models
	VIKING COMPLETE CUSTOMER SUPPORT ■ One year full warranty for stand mixer and all accessories/attachments ■ Consumer answer line ■ Purchase parts, accessories, and optional attachments ■ Call 1-800-216-5775



Viking Range Corporation
111 Front Street Greenwood, Mississippi 38930 USA (662) 455-1200

1-888-845-4641 or VIKINGRANGE.COM

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VIKING

PROFESSIONAL STAND MIXER



Professional Performance for the Home™

Professional Stand Mixer



The Viking Professional Stand Mixer delivers heavy-duty performance without the heavy weight workout. Although the Stand Mixer features all-metal construction, exclusive Easy-Glide™ rear wheels allow for easy maneuverability along countertops. A range of settings harnesses the powerful professional-grade motor to handle everything from the thickest dough to the lightest meringue.

- Available in 5 and 7 quart models with powerful 800 and 1000 watt motors, respectively
- Rugged metal gear transmission offers motor protection from jams, producing more batches without interruption
- Exclusive Viking Professional design with all-metal construction
- Oversized knobs provide full range of settings
- Exclusive Easy-Glide™ rear wheels offer maneuverability
- Low profile fits underneath cabinetry for storage
- Planetary mixing action increases efficiency
- Stainless steel bowl with stainless steel ergonomic handle
- Tilt-back head self locks in up position for quick access to bowl and in down position for processing
- Standard stainless steel accessories include mixing bowl, V beater, whip, and dough hook
- Optional attachments include food grinder/stuffer, pasta maker, disc slicer/shredder, blender jar, juice extractor, colander/sieve, and pouring shield
- Available in Viking culinary products exclusive finishes



STANDARD ACCESSORIES



With planetary mixing action, the beater spins clockwise as the shaft revolves counter-clockwise around the bowl – so you don't have to hover over the bowl and scrape.



Choose from five Viking exclusive finishes: White (WH), Black (BK), Stainless Gray (SG), Graphite Gray (GG), and Bright Red (BR).

