



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SPIRAL DOUGH MIXER - 132 LB. CAPACITY

Item: 44269 Model: MX-IT-0060-M

SUITABLE FOR BAKERIES, HOTELS, PASTRY SHOPS, AND RESTAURANTS

Omcans spiral dough mixer - 132 lb. capacity is designed to help you create a dough with a perfect, handmade consistency. Has a 2 speed, 2 timer function, as well as a stainless steel guard which makes it easy to operate and safe to use.



WARRANTY
PARTS AND LABOR



Authorized Dealer

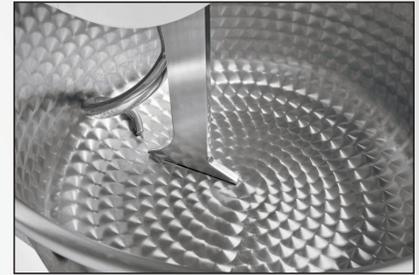
FEATURES



The stainless steel guard is ergonomically designed and completely safe. When guard is open at a 90° angle, the spiral dough mixer automatically stops working.



Allows you to access all functions with a few simple actions: two working speeds, two times and an automatic cycle.



Both bowl and spiral are made from high-resistance stainless steel.

TECHNICAL SPECIFICATIONS

ITEM NUMBER	44269
MODEL	MX-IT-0060-M
SPIRAL MOTOR	1 - 4 kW
SPIRAL SPEED	1st speed: 104 rpm 2nd speed: 208 rpm
BOWL MOTOR	0.37 kW
BOWL SPEED	21 rpm
FLOUR CAPACITY (min - max)	17.6 lbs. - 72.8 lbs. / 8 kg. - 33 kg.
BOWL CAPACITY	132.2 lbs. / 60 kg. / 107 QT / 101 L
BOWL DIAMETER	23.6" / 600 mm
BOWL HEIGHT	14.2" / 360 mm
ELECTRICAL	208V / 60Hz / 3Ph
DIMENSIONS (WDH)	25" x 43.7" x 47.2" / 640 x 1110 x 1200 mm
WEIGHT	683.4 lbs. / 310 kg.
GROSS WEIGHT	760.6 lbs. / 345 kg.

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