



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

Omcan's 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









KITCHEN EQUIPMENT

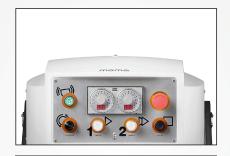
SPIRAL DOUGH MIXER - 132 LB. CAPACITY



FEATURES



The stainless steel guard is ergonomically designed and completely safe. When opened at a 90° angle, this 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

MODEL

SPIRAL MOTOR

SPIRAL SPEED

BOWL MOTOR

BOWL SPEED

CAPACITY

FLOUR CAPACITY (min - max)

BOWL CAPACITY

BOWL DIAMETER

BOWL HEIGHT

ELECTRICAL

DIMENSIONS (WDH)

WEIGHT

GROSS WEIGHT

44269

MX-IT-0060-M

1 - 4 kW

1st speed: 104 rpm | 2nd speed: 208 rpm

0.37 kW

21 rpm

132.2 lbs. / 60 kg.

17.6 lbs. - 72.8 lbs. / 8 kg. - 33 kg.

101 L

23.6" / 600 mm

14.2" / 360 mm

208V / 60Hz / 3Ph

25" x 43.7" x 47.2" / 640 x 1110 x 1200 mm

683.4 lbs. / 310 kg.

760.6 lbs. / 345 kg.

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