



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



Authorized Dealer

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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	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
CAPACITY	132.2 lbs. / 60 kg.
FLOUR CAPACITY (min - max)	17.6 lbs. - 72.8 lbs. / 8 kg. - 33 kg.
BOWL CAPACITY	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.

OMCAN INC.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



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