



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

60 QT BAKING MIXER

Item: 19999 Model: MX-CN-0060-U



IDEAL FOR MIXING ALL TYPES OF DOUGH

The 60 QT Baking Mixer is ideal for mixing all types of dough, as well as creams, dressings, and eggs. The gear and belt drive offers optimum performance to provide consistent mixing at 4 speeds.



WARRANTY
PARTS AND LABOR



Authorized Dealer

KITCHEN EQUIPMENT

60-QT / 15 GALLON BAKING MIXER WITH GUARD

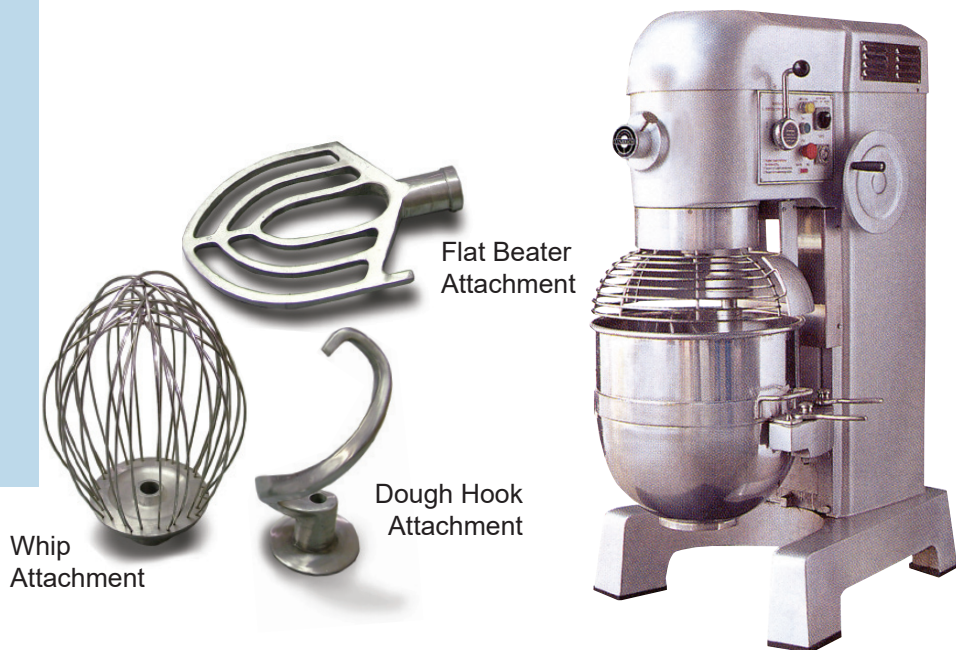


Standard features include:

- a 30 minute Timer
- Bowl Guard
- #12 Drive Hub
- Inter-Locks for added safety

Standard accessories include:

- 60 QT Stainless Steel Bowl
- Aluminum Flat Beater
- Stainless Steel Wire Whip
- Aluminum Dough Hook
- Bowl Dolly



Whip Attachment

Flat Beater Attachment

Dough Hook Attachment

Technical Specification

ITEM NUMBER	19999
MODEL	MX-CN-0060-U
POWER	3 - 3.75 HP / 2.24 - 2.80 kW
MIXING SPEED (RPM)	79 109 143 216
CAPACITY	60 QT / 15 Gallon
KNEADING CAPACITY	44 lbs. / 20 kg.
ELECTRICAL	220V / 60Hz / 3Ph
WEIGHT FLAT	1078 lbs. / 489 kg.
PACKAGING WEIGHT	1230 lbs. / 558 kg.
DIMENSIONS (DWH)	24.4" x 40.4" 56.3" / 614.68 x 1026.16 x 1430 mm
PACKAGING DIMENSIONS	45" x 30" x 66" / 1143 x 762 1676.4 mm



WARRANTY
PARTS AND LABOR



OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

