



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

127-QUART HEAVY-DUTY SPIRAL DOUGH MIXER

Item: 27767 Model: MX-CN-0127



PREPARE AND MIX LARGE QUANTITIES OF DOUGH

- ▶ Perfect for bakeries, hotels, pizza and pastry shops, and restaurants

Omcan's 127-Quart Heavy-Duty Spiral Dough Mixer is designed to have the mixer and bowl revolve simultaneously to provide efficient mixing. With its two-speed rotation, it improves the mixing consistency, as well as it is easy to operate and clean. Equipped with safety covers.



WARRANTY
PARTS AND LABOR



Authorized Dealer

Update: June 04, 2021



FEATURES

- Equipped with a micro-computer controller for changing speed
- Heavy duty: Actual flour weight is the maximum kneading capacity
- High-efficiency
- Mixers and bowl revolves simultaneously to provide speed and better results
- Comes with safety covers
- Stainless steel bowl

ITEM NUMBER	27767
MODELS	MX-CN-0127
POWER	2.0 kW - 3.7 kW / 2.7 HP - 5 HP
SHAFT SPEED	120 / 240 RPM
BOWL SPEED	17 RPM
BOWL CAPACITY	127 QT / 120L
MAXIMUM KNEADING CAPACITY	82.6 lbs. / 37.5 kg.
ELECTRICAL	220V / 60Hz / 3Ph
NET WEIGHT	1080.25 lbs. / 491.02 kg.
DIMENSIONS (DWH)	47.63" x 28.34" x 56.30" / 1210 x 720 x 1430 mm
PACKAGING WEIGHT	1256.5 lbs. / 571.14 kg
PACKAGING DIMENSIONS	49.21" x 30" x 65.55" / 1250 x 762 x 1665 mm

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