



*SERVING THE FOOD INDUSTRY SINCE 1951*

# HEAVY-DUTY 20-QT BAKING MIXER WITH TIMER AND GUARD

Item: 43560 Model: MX-CN-0020

Designed with an overload protection to effectively guarantee long-life service. Heat is spread in axial direction. These units are equipped with a #12 drive hub.



**WARRANTY**

PARTS AND LABOR



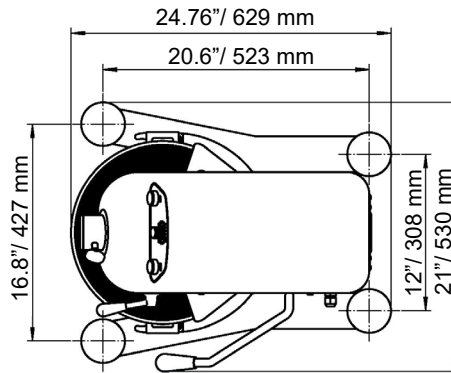
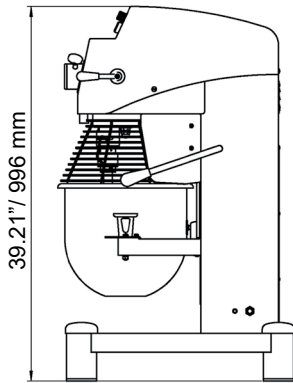
Authorized Dealer

# KITCHEN EQUIPMENT

## HEAVY-DUTY 20-QT BAKING MIXER WITH TIMER AND GUARD



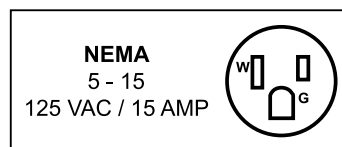
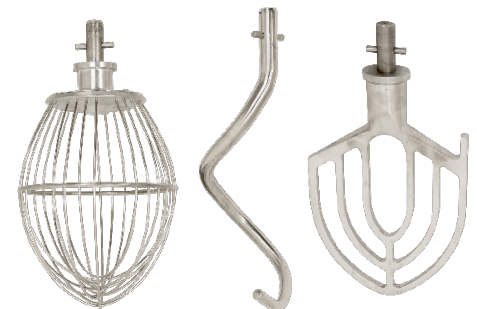
Upgraded gear drives for maximum strength and efficiency. Comes with a heavy-duty 2-HP motor. The unit is also equipped with a guard and timer. Stainless steel bowl, wire whip, flat beater and hook included.



Control panel



Accessories included



### TECHNICAL SPECIFICATION

ITEM NUMBER	43560		
MODEL	MX-CN-0020		
POWER	2 HP / 1.5 kW		
CAPACITY	20 QT		
SHAFT SPEED (R/MIN)	120 First Speed	272 Second Speed	390 Third Speed
TIMER	Yes		
GUARD	Yes		
ELECTRICAL	110 V / 60Hz / 1		
PACKAGING WEIGHT	275 lbs. / 125 kg.		
DIMENSIONS (DWH)	24.76" x 16.18" x 39.21" / 629 x 427 x 996 mm		
PACKAGING DIMENSIONS	25" x 29" x 44" / 635 x 737 x 1117.6 mm		

### ACCESSORIES

ITEM NUMBER	DESCRIPTION
25727	Stainless Steel Bowl
43521	Stainless Steel Wire Whip
43522	Stainless Steel Flat Beater
43523	Stainless Steel Hook

## OMCAN INC.

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# KITCHEN EQUIPMENT

## MIXER CAPACITY CHART FOR HEAVY-DUTY BAKING MIXERS



ITEM NUMBER		43560	44388	44389	44390	44391
CAPACITY	Bowl (L)	20	30	40	60	80
	Flour (kg)	8	10	13	15	20
	Dough (kg)	12.8	16	20.8	24	32
MOTOR (Watts)		1.5 kW	1.8 kW	2.2 kW	3.0 kW	4.0 kW
SPEED AGITATOR (RPM)	Speed 1	120	112	120	119	119
	Speed 2	272	206	268	275	275
	Speed 3	390	351	372	296	396
ELECTRIC POWER		1.5 kW	1.8 kW	2.2 kW	3.0 kW	4.0 kW
WATER RATIO		60%	60%	60%	60%	60%

PRODUCT SUITABLE FOR:	AGITATOR AND SPEED	ITEM NUMBER				
		43560	44388	44389	44390	44391
Raised Donut Dough (65%AR)	1st and 2nd Speed	4 kg.	6.8 kg.	11 kg.	27 kg.	36 kg.
Pizza Dough	Not Applicable	Not Applicable				
Waffle or Hot Cake Batter	Beater	8.8 L	13 L	17.5 L	26 L	33 L
Whipped Cream	Wire Whip	4L	6.5 L	9.5 L	13 L	17.5 L
Mashed Potato	Beater	6.8 kg.	10 kg	13.5 kg.	18 kg.	22.5 kg.
Egg Whites	Wire Whip	1.1 L	1.6 L	1.9 L	2.2 L	2.2 L
Meringue ~> water	Wire Whip	0.8 L	1.1 L	1.3 L	1.9 L	2.5 L
Heavy Bread Dough (55%AR)	Hook - 1st only	6.8 kg.	13.5 kg.	18 kg.	31 kg.	36 kg.
Bread and Roll Dough (60%AR)	Hook - 1st only	11 kg.	20 kg.	27 kg.	36 kg.	40 kg.
Pizza Dough- Thin (40%AR)	Hook - 1st only	4 kg.	7 kg.	13 kg.	18 kg.	22.5 kg.
Pizza Dough - Medium (50%AR)	Hook - 1st only	4.5 kg.	11 kg.	18 kg.	31 kg.	36 kg.
Pizza Dough - Thick (60%AR)	Hook - 1st only	9 kg.	18 kg.	22 kg.	31 kg.	45 kg.
Fondant Icing	Not Applicable	Not Applicable				
Cake	Beater	9 kg.	13.5 kg.	18 kg.	27 kg.	40 kg.
Pie Dough	Beater	8 kg.	12 kg.	15.5 kg.	22 kg.	31 kg.
Pasta; Basic Egg Noodle (5 mins maximum mix time)	Hook	2.2 kg.	3.5 kg.	7.5 kg.	15.5 kg.	22.5 kg.

The above data are for reference only, and there are differences between different formulations and methods.

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