

63 QT Heavy Duty Spiral Dough Mixer, 2 Speeds – 208V, 4kW, 3 Ph

ITEM: 44269
MODEL: MX-IT-0060-M

Heavy-duty spiral mixers make preparing of dough possible with ease and efficiency.

These units are ideal for pizzerias, pastry shops, and bakeries. The spiral mixers are available with two models – one with a fixed head and bowl and the other with a tilting head and removable bowl. All attachments are made of stainless steel for compliance with health regulations. These units also come standard with wheels and timer.

FEATURES:

- The stainless steel guard is ergonomically designed and completely safe. When guard is open 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 Specification

Item	44269
Model	MX-IT-0060-M
Bowl Capacity	63 QT
Max Dry Flour Capacity	82 lb. (37 kg.)
Max Dough Capacity	132 lb. (60 kg.)
Bowl RPM	21
Spiral RPM	1st speed: 104 RPM 2nd speed: 208 RPM
Spiral Motor	1,000 - 4,000 W
Bowl Dimensions (DiaH)	23.6" x 14.2" (600 x 360 mm)
Power	3,700 W
Electrical	208V / 60Hz / 3Ph
Net Weight	683.4 lb. (310 kg.)
Net Dimensions (DWH)	25" x 43.7" x 47.2" (635 x 1110 x 1199 mm)
Gross Weight	760.6 lb. (345 kg.)
Gross Dimensions (DWH)	48" x 28" x 55" (719 x 1219 x 1340 mm)

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