

## Heavy-Duty Spiral Dough Mixers

ITEM:	13160	13162	18637	13163	13166	
MODEL:	MX-IT-0020-FT	MX-IT-0030-F	MX-IT-0010-D	MX-IT-0020	MX-IT-0020-T	
ITEM:	13167	13170	13171	13172	13173	13174
MODEL:	MX-IT-0030	MX-IT-0030-T	MX-IT-0040	MX-IT-0040-T	MX-IT-0050	MX-IT-0060



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### Your next commercial application for handling large batches with ease.

This dough mixer features a robust, fixed stainless steel high strength spirals and is capable of handling substantial flour and dough capacities. Whether you're preparing pizza, cookies, or bread, you'll see a significant boost in kitchen efficiency once this mixer becomes part of your setup.

#### FEATURES:

- Easy to use Control
- Grated Lid for Safety
- Made of stainless steel
- Fixed stainless steel high strength spirals
- Safety device which stops the machine when the bowl cover is lifted
- Greatly reduce the usual mixing time of traditional machines
- Ideal for bakeries and pizza shops, these mixers performs well with both hard and soft dough

## Technical Specification

Features	13QT Spiral Mixer			24QT Spiral Mixer	
Item	13160	13162	18637	13163	13166
Model	MX-IT-0010	MX-IT-0010-T	MX-IT-0010-D	MX-IT-0020	MX-IT-0020-T
Bowl Capacity	13 QT			24 QT	
Max Dry Flour Capacity	14 lb. (6 kg.)			24 lb. (11 kg.)	
Max Dough Capacity	22 lb. (10 kg.)			40 lb. (17 kg.)	
Bowl RPM	1st Speed - 11		1st Speed - 6 2nd Speed - 12	1st Speed - 9	1st Speed - 6 2nd Speed - 12
Spiral RPM	1st Speed - 126		1st Speed - 63 2nd Speed - 126	1st Speed - 103	1st Speed - 60 2nd Speed - 120
Power	0.75 hp 550 W		0.6 / 0.4 hp 450 / 300 W	1.2 hp 900 W	1.5 / 1 hp 1100 / 750 W
Amps	2.5 A		1.56 A 1 A	4 A	3.8 / 2.6 A
Electrical	220V / 60Hz / 1Ph	208V / 60Hz / 3Ph		220V / 60Hz / 1Ph	208V / 60Hz / 3Ph
Bowl Dimensions (diaH)	Ø 10" x 8.26" (254 x 210 mm)			Ø 14.4" x 9.64" (366 x 245 mm)	
Net Weight	103 lb. (46.7 kg.)			161 lb. (73 kg.)	
Net Dimensions (WDH)	20.5" x 11" x 23" (521 x 279 x 584 mm)			27" x 15.4" x 26.4" (686 x 391 x 671 mm)	
Gross Weight	109 lb. (49.4 kg.)			175 lb. (79 kg.)	
Gross Dimensions (WDH)	22" x 13" x 25" (559 x 330 x 635 mm)			29" x 17" x 29" (737 x 432 x 737 mm)	
Plug Type	NEMA 6-15 P	NEMA L15-20 P		NEMA 6-15 P	NEMA L15-20 P

## Technical Specification

Features	40 QT Spiral Mixer		52 QT Spiral Mixer		67 QT Spiral Mixer	90 QT Spiral Mixer
Item	13167	13170	13171	13172	13173	13174
Model	MX-IT-0030	MX-IT-0030-T	MX-IT-0040	MX-IT-0040-T	MX-IT-0050	MX-IT-0060
Bowl Capacity	40 QT		52 QT		67 QT	90 QT
Max Dry Flour Capacity	40 lb. (18 kg.)		55 lb. (25 kg.)		69 lb. (31 kg.)	82 lb. (37 kg.)
Max Dough Capacity	66 lb. (30 kg.)		88 lb. (40 kg.)		110 lb. (50 kg.)	132 lb. (60 kg.)
Bowl RPM	7	1st speed - 6 2nd speed - 12	7	1st speed - 6 2nd speed - 12	1st speed - 4.5 2nd speed - 9	1st speed - 7 2nd speed - 14
Spiral RPM	95	1st speed - 64 2nd speed - 128	95	1st speed - 64 2nd speed - 128	1st speed - 60 2nd speed - 120	1st speed - 70 2nd speed - 140
Power	1.5 hp 1100 W	1.9 / 1.5 hp 1400 / 1100 W	1.5 hp 1100 W	1.9 / 1.5 hp 1400 W / 1100 W	4 / 2 hp 3000 / 1500 W	
Amps	5 A	4.8 / 3.8 A	5 A	4.8 / 3.8 A	10 / 5.2 A	10 / 5.2 A
Electrical	220V / 60Hz / 1Ph	208V / 60Hz / 3Ph	220V / 60Hz / 1Ph	208V / 60Hz / 3Ph		
Bowl Dimensions (diaH)	Ø 14.7" x 11.6" (373 x 295 mm)		Ø 17.7" x 12.4" (450 x 315 mm)		Ø 19.7" x 12.6" (500 x 320 mm)	Ø 21.7" x 14.2" (551 x 361 mm)
Net Weight	246 lb. (111.6 kg.)		273 lb. (123.8 kg.)		407 lb. (184.6 kg.)	
Net Dimensions	30" x 16.5" x 36" (762 x 419 x 914 mm)		32" x 19" x 37.4" (813 x 483 x 950 mm)		37" x 21" x 40.5" (940 x 533 x 1029mm)	39" x 23" x 42" (991 x 584 x 1067mm)
Gross Weight	265 lb. (120 kg.)		295 lb. (134 kg.)		425 lb. (193 kg.)	534 lb.
Gross Dimensions (WDH)	32" x 18" x 38" (813 x 457 x 965 mm)		34" x 21" x 39" (864 x 533 x 991 mm)		39" x 23" x 43" (991 x 584 x 1092 mm)	47" x 36" x 58" (1194 x 914 x 1473 mm)
Plug Type	NEMA 6-15 P	NEMA L15-20 P	NEMA 6-15 P	NEMA L15-20 P		