



Spiral Dough Mixers

ITEM:
MODEL:

19195
MX-CN-0043

27767
MX-CN-0127



Your next commercial application for handling large batches with ease.

This dough mixer features 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 that 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 perform well with both hard and soft dough



FOR 19195



NEMA
L15 - 20P
250VAC / 20 AMP



FOR 27767



NEMA
L11 - 30P
250VAC / 30 AMP



TECHNICAL SPECIFICATION		
Features	43 QT	127 QT
Item	19195	27767
Model	MX-CN-0043	MX-CN-0127
Bowl Capacity	43 QT	127 QT
Max Dry Flour Capacity	14 lb. (6 kg.)	24 lb. (11 kg.)
Max Dough Capacity	22 lb. (10 kg.)	22 lb. (40 kg.)
Bowl RPM	8 / 16 RPM	17 RPM
Spiral RPM	101 / 202 RPM	120 / 240 RPM
Power	1.5 - 3 hp	2.7 hp - 5 hp
Electrical	220V / 60Hz / 3Ph	
Bowl Dimensions (DiaH)	18.9" x 13" (480 x 330 mm)	-
Net Weight	279 lb. (127 kg.)	1080 lb. (491 kg.)
Net Dimensions	34.3" x 18.9" x 36.8"	47.6" x 28.3" x 56.3"
Gross Weight	319 lb. (145 kg.)	1258 lb. (570 kg.)
Gross Dimensions	37" x 23" x 41" (940 x 584 x 1041 mm)	49" x 30" x 66" (1245 x 762 x 1676 mm)
Plug Type	NEMA L15-20P	NEMA L1I-30P