



**FOOD EQUIPMENT**

**SERVING THE FOOD INDUSTRY SINCE 1951**

## HEAVY-DUTY SPIRAL MIXERS WITH WHEELS AND TIMER

ITEM: 41548 MODEL: SM-IT-0053-F | ITEM: 41549 MODEL: SM-IT-0053-R

*Omcan's heavy-duty spiral mixers make preparing 6-44 kgs 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.*



SM-IT-0053-F



SM-IT-0053-R



Authorized Dealer

update: June 25, 2021

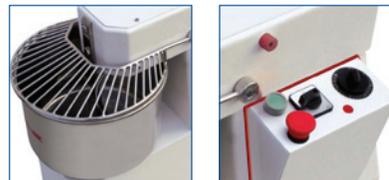
# FOOD EQUIPMENT

HEAVY-DUTY SPIRAL MIXER SM-IT-0053-F / ITEM 41548



## Spiral Mixer with Fixed Head and Bowl

- Ideal for pizzerias, pastry shops, and bakeries
- Attachments are made of stainless steel for compliance with health regulations
- For optimal results, we recommend preparing doughs from a minimum 20% to a maximum 80% of finished dough with respect to its bowl capacity.
- The ingredients should have a minimum proportion of 1/3 liquids (oil and water) and a maximum of 2/3 of solid ingredients (flour, yeast, salt).



## TECHNICAL SPECIFICATION

ITEM	41548
MODEL	SM-IT-0053-F
POWER	2 HP. 1500 Watts
BOWL SPEED	9 RPM
SHAFT SPEED	93 RPM
BOWL CAPACITY	53 L / 56 QT
MAXIMUM KNEADING CAPACITY	97 lbs. / 44 kg.
ELECTRICAL	208V / 60Hz / 3Ph
NET WEIGHT	243 lbs. / 110 kg.
DIMENSIONS (DWH)	20.9" x 33.9" x 28.3" / 530.86 x 861.06 x 718.82 mm
GROSS WEIGHT	297 lbs. / 135 kg.
GROSS DIMENSIONS	23.62" x 37.79" x 36.64" / 600 x 960 x 931 mm



**WARRANTY**  
PARTS AND LABOR



update: June 25, 2021

## OMCAN INC.

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# FOOD EQUIPMENT

HEAVY-DUTY SPIRAL MIXER SM-IT-0053-R / ITEM 41549



## Spiral Mixer with Raising Head and Removable Bowl

- Ideal for pizzerias, pastry shops, and bakeries
- Attachments are made of stainless steel for compliance with health regulations
- For optimal results, we recommend preparing doughs from a minimum 20% to a maximum 80% of finished dough with respect to its bowl capacity.
- The ingredients should have a minimum proportion of 1/3 liquids (oil and water) and a maximum of 2/3 of solid ingredients (flour, yeast, salt).



## TECHNICAL SPECIFICATION

ITEM	41549
MODEL	SM-IT-0053-R
POWER	2 HP. 1500 Watts
BOWL SPEED	9 RPM
SHAFT SPEED	93 RPM
BOWL CAPACITY	53 L / 56 QT
MAXIMUM KNEADING CAPACITY	97 lbs. / 44 kg.
ELECTRICAL	208V / 60Hz / 3Ph
NET WEIGHT	295 lbs. / 134 kg.
DIMENSIONS (DWH)	21.7" x 34.2" x 29.7" / 551.18 x 868.68 x 754.38 mm
GROSS WEIGHT	350 lbs. / 159 kg.
GROSS DIMENSIONS	23.62" x 37.79" x 34.64" / 600 x 960 x 880 mm



**WARRANTY**  
PARTS AND LABOR



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