



SERVING THE FOOD INDUSTRY SINCE 1951

HEAVY-DUTY SPIRAL DOUGH MIXERS

Item: 19194
Model: MX-CN-0037

Item: 19195
Model: MX-CN-0043

Item: 19196
Model: MX-CN-0053

Item: 27767
Model: MX-CN-0127

These two-speed mixers are designed to have the mixer and bowl revolve simultaneously to provide efficient mixing. They are equipped with safety covers. Easy to operate and clean. These mixers are especially suitable for bakeries, hotels, pastry shops, and restaurants.



19194



19196



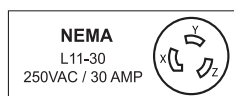
27767



WARRANTY
PARTS AND LABOR



Items 19194,
19195, 19196



Item 27767



Only applies to
item 27767



Applies to
items 19194,
and 19195



Authorized Dealer

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FEATURES

- Equipped with a micro-computer controller for changing speed
- Heavy duty: Actual flour weight is the maximum kneading capacity
- High-efficiency
- Mixers and bowl revolves simultaneously to provide speed and better results
- Comes with safety covers
- Stainless steel bowl



TECHNICAL SPECIFICATIONS

ITEM NUMBER	19194*	19195*	19196
MODELS	MX-CN-0037	MX-CN-0043	MX-CN-0053
POWER	1.1 - 1.5 HP	1.5 - 3 HP	1.5 - 3 HP
SHAFT SPEED	101 / 202 RPM	101 / 202 RPM	101 / 202 RPM
BOWL SPEED	8 / 16 RPM	8 / 16 RPM	8 / 16 RPM
BOWL CAPACITY	37 QT / 35 L	43 QT / 40.70 L	53 QT / 50 L
BOWL DIMENSIONS (Dia. x H)	16.9" x 11.8" / 430 x 300 mm	18.9" x 13" / 480 x 330 mm	20.9" x 13" / 530 x 330 mm
MAXIMUM KNEADING CAPACITY	26.40 lbs. / 12 kg.	35.2 lbs. / 16 kg.	44 lbs. / 20 kg.
ELECTRICAL	220V / 60Hz / 3Ph	220V / 60Hz / 3Ph	220V / 60Hz / 3Ph
NET WEIGHT	209 lbs. / 95 kg.	279 lbs. / 127 kg.	286 lbs. / 130 kg.
DIMENSIONS (DWH)	30.3" x 16.9" x 31.9" 769.62 x 429.26 x 810.26 mm	34.3" x 18.9" x 36.8" 871.22 x 480.06 x 934.72 mm	36.2" x 20.9" x 36.8" 919.48 x 530.86 x 934.72 mm
PACKAGING WEIGHT	249 lbs. / 113 kg.	319.40 lbs. / 145 kg.	326 lbs. / 148 kg.
PACKAGING DIMENSIONS	35" x 22" x 37" 889 x 558.8 x 939.8 mm	37" x 23" x 41" 939.8 x 584.2 x 1041.4 mm	39" x 24" x 40" 990.6 x 609.6 x 1016 mm



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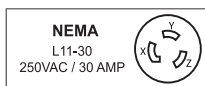


TECHNICAL SPECIFICATIONS

ITEM NUMBER	27767
MODELS	MX-CN-0127
POWER	2.7 HP - 5 HP
SHAFT SPEED	120 / 240 RPM
BOWL SPEED	17 RPM
BOWL CAPACITY	127 QT / 120L
MAXIMUM KNEADING CAPACITY	82.6 lbs. / 37.5 kg.
ELECTRICAL	220V / 60Hz / 3Ph
NET WEIGHT	1080.25 lbs. / 490 kg.
DIMENSIONS (DWH)	47.63" x 28.34" x 56.30" / 1209.8 x 719.8 x 1430 mm
PACKAGING WEIGHT	1256.5 lbs. / 570 kg.
PACKAGING DIMENSIONS	49.21" x 30" x 65.55" / 1249.9 x 762 x 1665 mm



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