



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

127-QUART HEAVY-DUTY SPIRAL DOUGH MIXER

Item: 27767 Model: MX-CN-0127



PREPARE AND MIX LARGE QUANTITIES OF DOUGH

- **Perfect for bakeries, hotels, pizza and pastry shops, and restaurants**

Omcan's 127-Quart Heavy-Duty Spiral Dough Mixer is designed to have the mixer and bowl revolve simultaneously to provide efficient mixing. With its two-speed rotation, it improves the mixing consistency, as well as it is easy to operate and clean. Equipped with safety covers.



WARRANTY
PARTS AND LABOR



NEMA
L11-30
250VAC / 30 AMP



Authorized Dealer

KITCHEN EQUIPMENT

127-QUART HEAVY-DUTY SPIRAL DOUGH MIXER



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

ITEM NUMBER

27767

MODELS

MX-CN-0127

POWER

2.0 kW - 3.7 kW / 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. / 491.02 kg.

DIMENSIONS (DWH)

47.63" x 28.34" x 56.30" / 1210 x 720 x 1430 mm

PACKAGING WEIGHT

1256.5 lbs. / 571.14 kg

PACKAGING DIMENSIONS

49.21" x 30" x 65.55" / 1250 x 762 x 1665 mm

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