



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

80 QT HEAVY-DUTY PLANETARY MIXER WITH GUARD AND TIMER

Item: 44391 Model: MX-CN-0080



PERFECT SOLUTION TO MEET YOUR MIXING NEEDS

Boasting a powerful 4000 Watts motor, Omcan's 80-QT heavy-duty baking mixer with guard and timer has a 3-speed, gear-driven transmission making it easy to mix ingredients nice and easy.

Comes with standard attachments: wire whip, hook, and beater



WARRANTY
PARTS AND LABOR



Authorized Dealer

KITCHEN EQUIPMENT

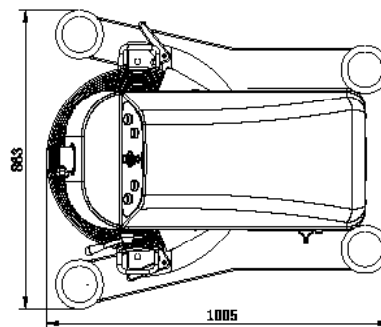
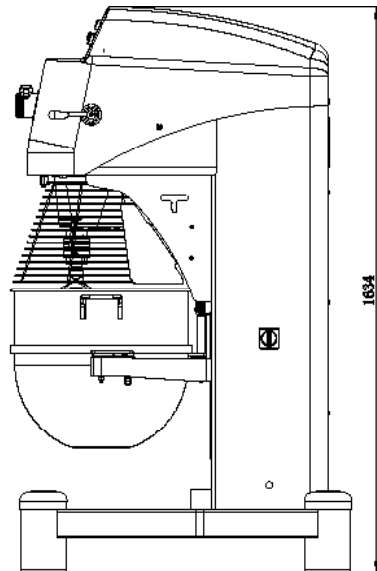
80-QT HEAVY-DUTY BAKING MIXER



TECHNICAL SPECIFICATIONS

ITEM NUMBER	44391	
MODEL	MX-CN-0080	
POWER	4000 W / 5 HP	
SHAFT RPM	119 275 396	
1ST SPEED 2ND SPEED 3RD SPEED		
CAPACITY	80 QT / 20 Gal	
ELECTRICAL	220V / 60Hz / 3Ph	
DIMENSIONS (DWH)	39.6" x 34" x 64.3" 1005 x 863 x 1634 mm	
NET WEIGHT	1080.27 lbs. / 490 kg.	
PACKAGING DIMENSIONS	43" x 37.4" x 71.1" 1091 x 949 x 1807 mm	
PACKAGING WEIGHT	1300.73 lbs. / 590 kg.	

TECHNICAL DRAWINGS WITH DETAILED DIMENSIONS



OMCAN INC.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2018.E.O.E

ITEM NUMBER		43560	44388	44389	44390	44391
CAPACITY	Bowl (L)	20	30	40	60	80
	Flour (kg)	8	10	13	15	20
	Dough (kg)	12.8	16	20.8	24	32
MOTOR (Watts)		1.5 kW	1.8 kW	2.2 kW	3.0 kW	4.0 kW
SPEED AGITATOR (RPM)	Speed 1	120	112	120	119	119
	Speed 2	272	206	268	275	275
	Speed 3	390	351	372	296	396
ELECTRIC POWER		1.5 kW	1.8 kW	2.2 kW	3.0 kW	4.0 kW
WATER RATIO		60%	60%	60%	60%	60%

PRODUCT SUITABLE FOR:	AGITATOR AND SPEED	ITEM NUMBER				
		43560	44388	44389	44390	44391
Raised Donut Dough (65%AR)	1st and 2nd Speed	4 kg.	6.8 kg.	11 kg.	27 kg.	36 kg.
Pizza Dough	Not Applicable	Not Applicable				
Waffle or Hot Cake Batter	Beater	8.8 L	13 L	17.5 L	26 L	33 L
Whipped Cream	Wire Whip	4L	6.5 L	9.5 L	13 L	17.5 L
Mashed Potato	Beater	6.8 kg.	10 kg	13.5 kg.	18 kg.	22.5 kg.
Egg Whites	Wire Whip	1.1 L	1.6 L	1.9 L	2.2 L	2.2 L
Meringue ~> water	Wire Whip	0.8 L	1.1 L	1.3 L	1.9 L	2.5 L
Heavy Bread Dough (55%AR)	Hook - 1st only	6.8 kg.	13.5 kg.	18 kg.	31 kg.	36 kg.
Bread and Roll Dough (60%AR)	Hook - 1st only	11 kg.	20 kg.	27 kg.	36 kg.	40 kg.
Pizza Dough- Thin (40%AR)	Hook - 1st only	4 kg.	7 kg.	13 kg.	18 kg.	22.5 kg.
Pizza Dough - Medium (50%AR)	Hook - 1st only	4.5 kg.	11 kg.	18 kg.	31 kg.	36 kg.
Pizza Dough - Thick (60%AR)	Hook - 1st only	9 kg.	18 kg.	22 kg.	31 kg.	45 kg.
Fondant Icing	Not Applicable	Not Applicable				
Cake	Beater	9 kg.	13.5 kg.	18 kg.	27 kg.	40 kg.
Pie Dough	Beater	8 kg.	12 kg.	15.5 kg.	22 kg.	31 kg.
Pasta; Basic Egg Noodle (5 mins maximum mix time)	Hook	2.2 kg.	3.5 kg.	7.5 kg.	15.5 kg.	22.5 kg.

The above data are for reference only, and there are differences between different formulations and methods.

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

