



Magna Mixer

Mixing Solutions serving your needs since 1904

11180 Southland Rd., Cincinnati, OH 45240 | 513.851.6900 | MagnaMixer.com

High Speed Dough Mixer

Magna mixers are designed to give you complete mixing control over a wide range of food products, and can hold capacities up to 4000lbs of finished product.

SPECIALTY DOUGH DEVELOPMENT AND THOROUGH MIXERS

Adjustable rollers and correct proportioning of dimensions and shapes between agitators and bowls give selective kneading action that is not obtainable with concentric type bowls.

MAINTENANCE

Has centralized lubrication and easy access to all mechanical parts to reduce maintenance time and lowers bakery cost.

MAXIMUM SANITATION

Has a "wash-under" base and the sanitary UHMW seals are easily accessible to assure ultimate mixer sanitation.

COOLING JACKETS

All mixer bowls can be fitted with liquid cooling or refrigerant direct expansion jackets.



BEST SUITED FOR

Doughs such as, cakes, Danishes, donuts, pretzels, white bread, rolls, pizza, bagels, muffins, and sweet goods.

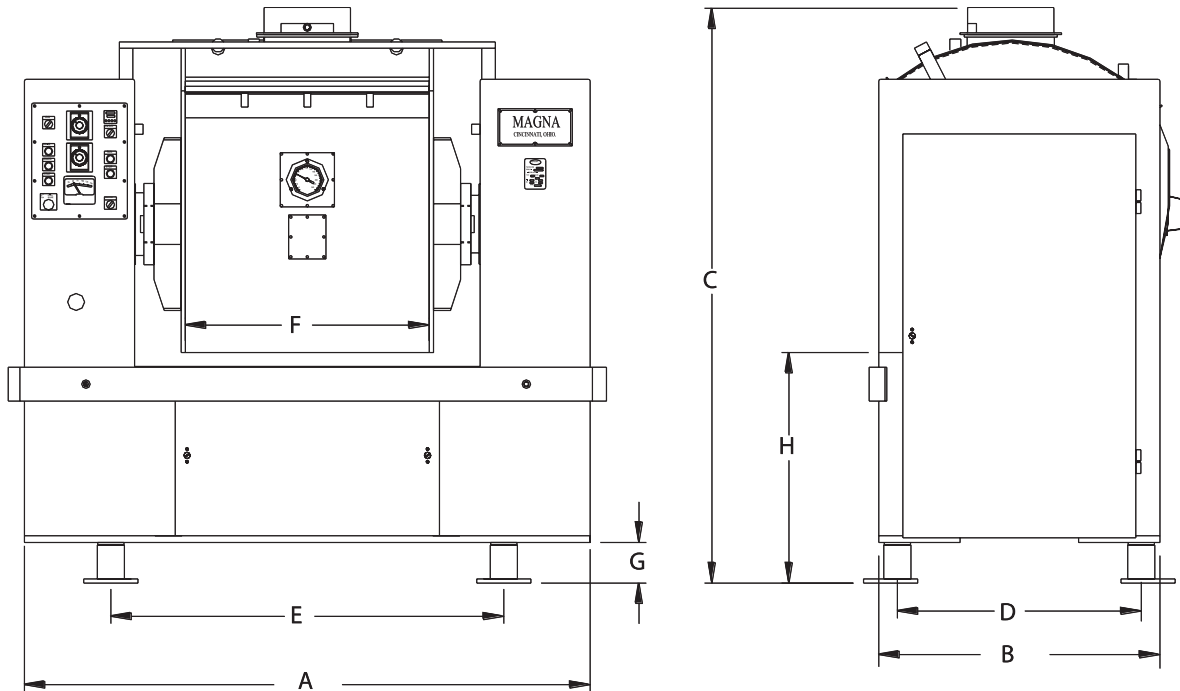




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MODEL	BOWL BASE VOLUME CU.FT.	APPROX. CAPACITY	APPROX. SHIPPING WEIGHT	STANDARD R.P.M.	TWO SPEED DRIVE MOTOR H.P.	POWER RATING KILOWATTS	TILT MOTOR H.P.
25H	2	40	1200	80/40	3/1.5	2.2	1/3
50H	3	80	2800	80/40	5/2.5	3.7	1/3
100H	6	160	2900	80/40	10/5	7.5	1/3
200H	11	320	3500	80/40	15/7.5	11.2	1/3
300H	16.4	480	4400	80/40	20/10	14.9	1/3
400H	21.2	640	7000	80/40	30/15	22.4	3/4
500H	28	800	7700	80/40	40/20	29.8	3/4
600H	35	960	15000	80/40	50/25	37.3	1 1/2
700H	40	1120	16100	80/40	60/30	44.7	1 1/2
800H	52	1280	18500	80/40	75/37.5	55.9	1 1/2
1000H	67.5	1600	21000	80/40	100/50	74.6	2

MODEL	A	B	C	D	E	F	G
25H	37	21 1/2	59	19 1/2	35	13 5/8	6
50H	46 1/2	24 3/4	59	19 1/2	37	17 1/2	6
100H	62 1/2	35	62	23	44 1/2	20 1/4	6
200H	69	35	72 3/4	27	47	26	6
300H	76	37	75	27	51	30	6
400H	93	46	84	36	64	36	6
500H	93	46	85	36	64	42	6
600H	111	55	101	41	83	48	6
700H	111	55	101	41	83	48	6
800H	118	55	103	41	87	56	6
1000H	132	56 1/2	112 1/2	46 3/4	96 1/2	60	6

Due to the continuous efforts of Magna Mixer Co. to improve performance, dimensional data and specifications are subject to change without notice. Mixer HP and RPM may vary depending on dough consistency. All final dough weights are based upon a 60% absorption ratio.

