



# Magna Mixer

Mixing Solutions serving your needs since 1904

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

## Slow and Semi-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 2000 lbs of finished product.

### SPECIALTY DOUGH DEVELOPMENT AND THOROUGH MIXERS

Our general purpose agitator blade scrapes the bowl ends and folds the batch from side to side through the center oval. This will provide the type of kneading action that is important to a fine finished product.

### MAINTENANCE

Magna Mixer machines have 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.

### MULTI USE

The low speed serves well for rye and heavy dough, and the high speed works best for cookie dough, white bread, roll dough and sweet dough.

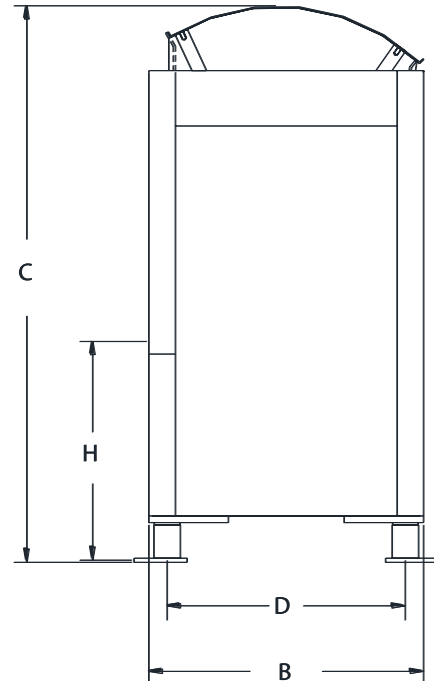
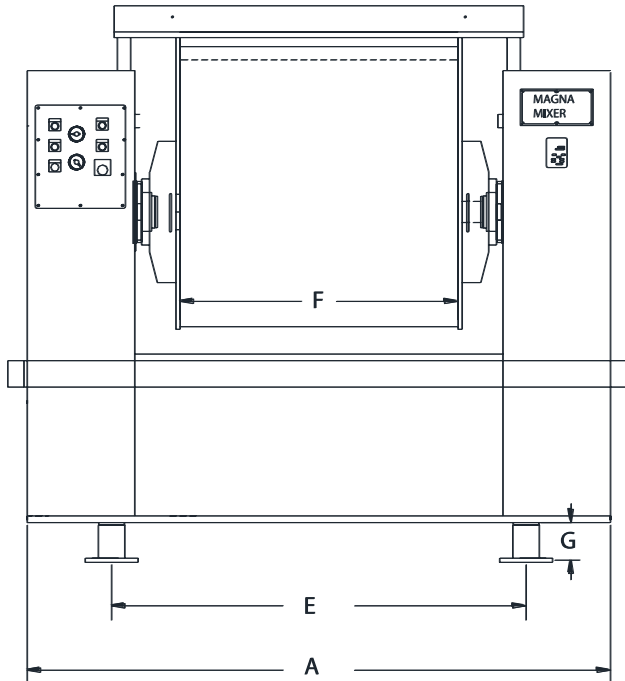




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## General Specifications

Model	Gallon Capacity	Approximate Capacity	Shipping Weight	Standard R.P.M.	Two Speed Drive Motor H.P.	Tilt Motor H.P.
100L	29.5	160 lbs.	1,200	60/30	5/2.50	1/3
200L	77.7	320 lbs.	2,500	60/30	10/5	1/3
300L	101	480 lbs.	2,800	60/30	15/7.5	1/3
600L	144	960lbs.	3,900	60/30	20/10	1/3
800L	219.3	1280 lbs.	6,100	60/30	30/15	3/4
1000L	263.5	1600 lbs.	6,800	60/30	40/20	3/4
1200L	299.5	1920lbs.	7,200	60/30	40/20	3/4

## Dimensions

MODEL	A	B	C	D	E	F	G	H
100L	47	25	61 ½	25	23 ½	17 ½	6	29
200L	69	32	67	32	34 ½	28	6	30
300L	69	32	71 ½	32	34 ½	28	6	28
600L	77	39	77 ½	39	38 ½	35	6	28
800L	92	46 ½	84	46 ½	46	42	6	31
1000L	92	47 ½	89	47 ½	46	42	6	30
1200L	92	47 ½	95	47 ½	46	42	6	30

Mixer HP and RPM may vary depending on dough consistency. All final dough weights are based upon a 60% absorption ratio.

Due to the continuous efforts of Magna Mixer Co. to improve performance, dimensional data and specifications are subject to change without notice.

