



Baking Solutions serving your needs since 1904

Magna Mixer Co.

Double Arm Mixers

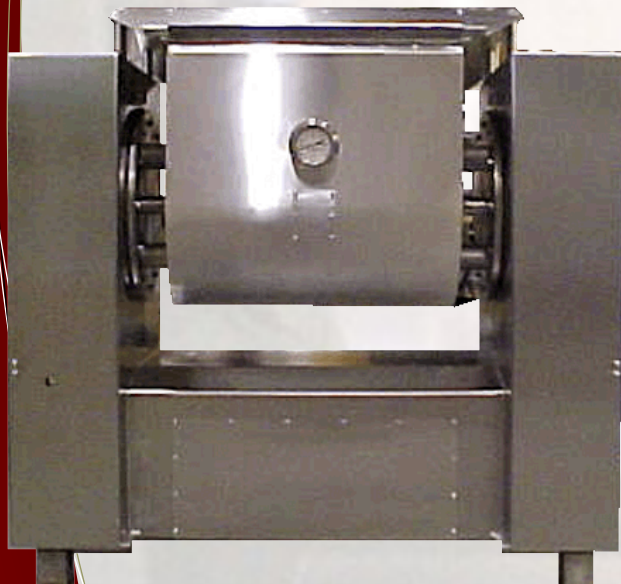
Magna mixers are designed to give you complete mixing control over a wide range of food products, and can hold capacities up to 1100 lbs. of flour and 2000 lbs. of dough.

Specialty Dough Development and Thorough Mixers

Our double arm Sigma agitator blades will provide you with a smoother mixture of your fillings and frostings. Double arms offer favorable kneading when mixing dough and a more thorough mix for dryer mixes such as animal feeds and treats.

Maintenance

Magna Mixer machines have centralized lubrication and easy access to all mechanical parts to reduce maintenance time and lowers bakery cost.



Maximum Sanitation

Our mixers are designed with a "wash-under" base and sanitary UHMW seals for easy accessibility to assure ultimate mixer sanitation.

Cooling Jackets

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

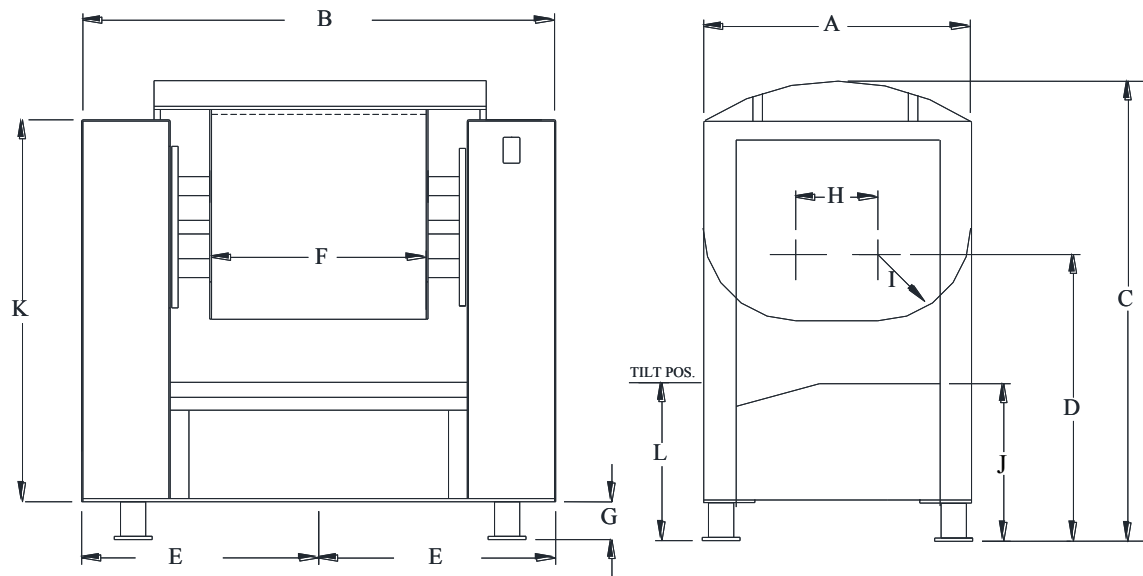
Best Suited For

Wider range of dough; including, Danish, health food bars, animal feed, deposit dough, short dough, cakes, donuts, sugar and drop cookies, fillings, frosting, toppings, pretzels, potato dough, bagels, sweets, pies, and stiff fillings.

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Dimensions

MODEL	A	B	C	D	E	F	G	H	I	J	K	L
100DL	35	76	72	45	38	28	6	13	8	26	48	31
300DL	35	85	74	45	42½	34	6	13	10½	26	60	31
600DL	40	92	82	56	46	38	6	16	12	30	68	35
900DL	40	104	92	56	46	47	6	16	13	33	68	35

General Specifications

MODEL	BOWL CAP GALLONS	BOWL BASE VOLUME/ CU.FT.	APPROX. CAP.	APPROX. FLOOR LOAD/ LBS. PER SQ.FT.	APPROX. SHIPPING WT.	STANDARD R.P.M.	TWO SPEED DRIVE MOTOR H.P.	POWER RATING KILOWATTS	TILT MOTOR H.P.
100DL	50	7	300	280	2,500	60/30	7.5/3.75	5.6	0.75
300DL	100	14	600	370	5,000	60/30	15/7.5	11.25	0.75
600DL	175	21	900	400	7500	60/30	30/15	22.5	1
900DL	275	28	1500	460	10,000	60/30	40/20	30	1.5

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