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.
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.

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