



SERVING THE FOOD INDUSTRY SINCE 1951

**40 QT HEAVY-DUTY BAKING MIXER
WITH GUARD AND TIMER**
Item: 44389 Model: MX-CN-0040



**PERFECT SOLUTION TO MEET
YOUR MIXING NEEDS**

Boasting a powerful 2200 Watts motor, Omcan's 40-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

NEMA
L15 - 20P
250VAC / 20 AMP




Authorized Dealer

KITCHEN EQUIPMENT

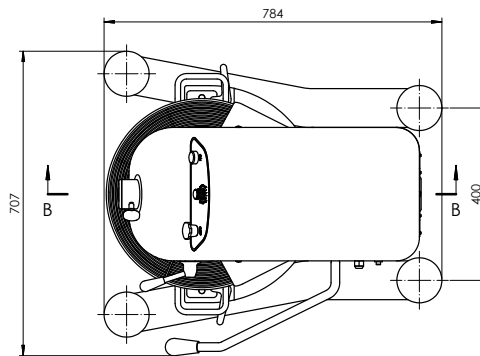
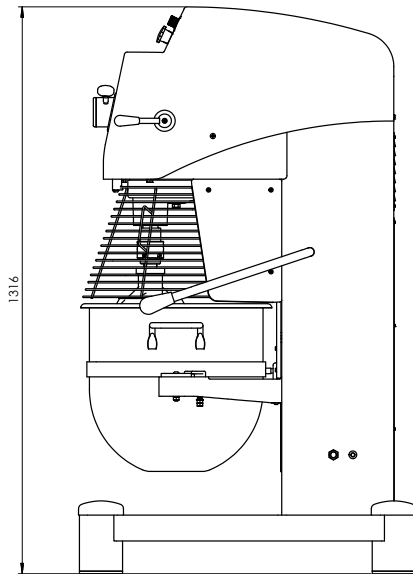
40-QT HEAVY-DUTY BAKING MIXER



TECHNICAL SPECIFICATIONS

ITEM NUMBER	44389	
MODEL	MX-CN-0040	
POWER	2200 W / 2.9 HP	
SHAFT RPM	120 268 372	
1ST SPEED 2ND SPEED 3RD SPEED		
CAPACITY	40 QT / 10 Gal	
ELECTRICAL	220V / 60Hz / 3Ph	
DIMENSIONS (DWH)	30.9" x 27.8" x 51.8" 784 x 707 x 1316 mm	
NET WEIGHT	496.04 lbs. / 225 kg.	
PACKAGING DIMENSIONS	33.9" x 31.3" x 58.6" 860 x 795 x 1488 mm	
PACKAGING WEIGHT	606.3 lbs. / 275 kg.	

TECHNICAL DRAWINGS WITH DETAILED DIMENSIONS



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KITCHEN EQUIPMENT

MIXER CAPACITY CHART FOR HEAVY-DUTY BAKING MIXERS



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.

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