



## GENERAL PURPOSE MIXER



### M60B

The M60B is ideal for mixing all types of dough, as well as creams, dressings, and eggs. The gear and belt drive offers optimum performance to provide consistent mixing at 4 speeds. Standard features include a 30 minute Timer, Bowl Guard, #12 Drive Hub, and Inter-Locks for added safety. Standard accessories include 60QT Stainless Steel Bowl, Aluminum Flat Beater, Stainless Steel Wire Whip, Aluminum Dough Hook and a Bowl Dolly.

### SPECIFICATIONS

<b>Model</b>	<b>M60B</b>
<b>Horsepower</b>	3 / 3.75
<b>Mixing Speed</b>	79   109   143   216
<b>Capacity</b>	60 QT
<b>Kneading Capacity</b>	44 lbs.
<b>Electrical</b>	208V / 60 / 3
<b>Amps</b>	10.5
<b>Weight</b>	1080 lbs.
<b>Packaging Weight</b>	1230 lbs.
<b>Dimensions (LWH)</b>	24.4" x 40.4" 56.3"
<b>Packaging Dimensions</b>	45" x 30" x 66"
<b>Item #</b>	19999



Included with mixer is 1 stainless steel bowl, 1 mixing hook, 1 flat beater, 1 whipping ball, 1 bowl dolly, and a safety guard



Flat Beater Attachment



Whip Attachment



Dough Hook Attachment



Mississauga, Ontario, Canada

Niagara Falls, New York, USA

Tel: (905) 828-0234 Toll-Free: 1-800-465-0234 Fax: (905) 607-0234 Email: sales@omcan.com

[www.omcan.com](http://www.omcan.com)