

Mix It Up Bakery
Equipment Listing
9-16-25

Mixer Hobart 140 quart
Mixer Hobart 80 quart
2 - 80 qt stainless steel bowls
2 - 40 qt stainless steel bowls
2 - 80 qt dough hooks
2 - 80 qt paddles
1 - 80 qt whip heavy duty
1 - 40 qt dough hook
2 - 40 qt paddles
1 - 40 qt whip
1 - 30 qt bowl (tin)
1 - 30 qt paddle
1 - 30 qt chopping paddle
1 - 80 qt bowl scraper
1 - 40 qt bowl scraper

Mixer Hobart 20 qt, on stainless steel stand
1 - 20 qt bowl stainless steel
1 - 20 qt bowl (tin)
1 - 20 qt paddle
1 - 20 qt whip
1 - 20 qt dough hook

Walk in Freezer

Pan Washer Hobart UW-50
16 Sheet Pans or an 80 quart mixing bowl capacity.

Double Rack Oven - Baxter (Hobart) that is level with the floor, no ramp.
2 - 15 space baking racks (example, 60 dozen 1 ¼ cookies can be baked in 8-10 minutes)
2 - 10 space baking racks (example, 60 Italian Bread can be baked in 30 minutes)

2 - Proof Box's - Lockwood 16 pan/screen capacity

Donut Fryer Baxter (Hobart) 24"x24"
50 Donut Screens

Belshaw Donut Hopper Type B
Hopper bowl and Donut and Donut Hole Plungers 1 ¾"

Belshaw Donut Glazer 18x26 screen size, scoop and screens.

Donut Icing Conditioner, 2 bowl unit

2 Door Commercial Refrigerator-Artic Air

Acme 88 Dough Sheeter

Ericks Bun Rounder - 36ct

Dutchess Divider - 36ct

5 - stainless steel tables

Wood table 5'x8'

19 Non Baking Racks

275 Sheet Pans

48 Cupcake Pans-12ct

Muffin Pans 12ct and 24ct

6 Egg Cake Pans 18ct

7" & 9" Cake Pans

8 Pan Extenders

Muffin scoops, spatulas, cake tips, air brush, many miscellaneous items that a bakery needs.