

SPIRAL DOUGH MIXERS



MADE IN ITALY



- Ideal for working doughs for pizza shops, bakeries, and restaurants
- Bowl, spiral, dough breaker and bowl protection are made in stainless steel
- Fixed and non-removable bowl
- Chain transmission system and gear motor
- Integrated emergency stop and bowl guard switch
- (4) casters included



Dough capacity calculated with 63% of hydration.
The maximum capacity may vary depending on the ingredients

SPECIFICATIONS

	AMA020M	AMA030M	AMA050M
Voltage	110V/60Hz	220 V / 60 Hz / 1 ph	220 V / 60 Hz / 1 ph
Amperage	3.5	12	15
Motor Power	1 HP	2.2 HP	3 HP
Bowl Volume	21 lts (22 qts)	32 lts (34 qts)	48 lts (50 qts)
Dough Capacity	37.5 lb	55 lbs	95 lbs
Flour Capacity	20 lbs	30 lbs	50 lbs
Speeds	1	2	2
Bowl Width	14,1	15.78	17.71
Bowl Height	8.2	10.25	11.81
External Width	15.7	17.33	19.50
External Depth	24.8	26.78	31.50
External Height	27.5	30.70	31.40
Shipping Dimensions	17.77"x30.3"x33"	20 x 32 x 38	20 x 32 x 38
Net Weight	152 lbs	200 lbs	241 lbs