



# DOUGH MIXER AME-20 230/50/1

Capacity: 10 kg of flour.



5501223



DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS

## SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 22 l bowl.
- ✓ 1 or 2 speed appliances available.
- ✓ Built-in timer.
- ✓ AM: fixed head and bowl.
- ✓ AME: removable bowl and liftable head.

### Spiral dough mixer specially indicated for hard dough like pizza or bread.

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- ✓ Equipped with timer.
- ✓ Wheels with brake included.

## INCLUDES

- ✓ 1 or 2-speed appliance.
- ✓ Fixed head and bowl (AM) or liftable head and removable bowl (AME).
- ✓ Wheels with brake.

## SPECIFICATIONS

Bowl capacity: 22 l  
 Capacity per operation: 4 - 16 kg  
 Capacity in flour (50% water): 10 kg  
 Speed (RPM): 82  
 Bowl speed: 9.5

### Loading

- ✓ Three phase (1v): 750 W
  - ✓ Single Phase (1v): 750 W
- Bowl dimensions: 360 mm x 210 mm  
 Electrical supply: / 50 Hz / 1~

### External dimensions (W x D x H)

- ✓ Width: 395 mm
  - ✓ Depth: 670 mm
  - ✓ Height: 725 mm
- Net weight: 81 kg  
 IP Protection grade: 55  
 Crated dimensions  
 420 x 740 x 780 mm  
 Gross weight: 87 kg



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Project

Date

Item

Qty

Approved

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