



DOUGH MIXER AM-50 230/50/1

Capacity: 25 kg of flour.



5501250



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 48 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: 48 l
Capacity per operation: 10 - 40 kg
Capacity in flour (50% water): 25 kg
Speed (RPM): 88
Bowl speed: 10.1

Loading

✓ Three phase (1v): 1500 W
Bowl dimensions: 450 mm x 300 mm
Electrical supply: / 50 Hz / 1~

External dimensions (W x D x H)

✓ Width: 480 mm
✓ Depth: 795 mm
✓ Height: 855 mm
Net weight: 94 kg
IP Protection grade: 55
Crated dimensions
530 x 830 x 890 mm
Gross weight: 105 kg



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN



sammic.co.uk

Food Service Equipment Manufacturer

Unit 2, Trevanah Road

Troon Industrial Park

LE4 9LS - Leicester

uksales@sammic.com

Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet
updated 28/11/2025