



# DOUGH MIXER AM-60 V 230/50/1

Capacity: 30 kg of flour.



5501261



DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS

## SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 60 l bowl.
- ✓ 2-speed (2V) and adjustable-speed (V) appliances available.
- ✓ Fixed head and bowl.
- ✓ Built-in timer.

### 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).
- ✓ Timer included.
- ✓ Equipped with wheels.

## INCLUDES

- ✓ Fixed head and bowl.
- ✓ 2-speed or variable speed.
- ✓ Wheels with brake.

## SPECIFICATIONS

Bowl capacity: 60 l  
Capacity per operation: 12 - 48 kg  
Capacity in flour (50% water): 30 kg  
Speed (RPM): 70 / 131  
Bowl speed: 11 / 20

### Loading

Bowl dimensions: 500 mm x 315 mm

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

- ✓ Width: 540 mm
- ✓ Depth: 950 mm
- ✓ Height: 915 mm
- Net weight: 147 kg
- IP Protection grade: 55
- Crated dimensions  
590 x 1020 x 950 mm
- Gross weight: 161 kg



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Project

Date

Item

Qty

Approved

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