



DOUGH MIXER AM-20 400/50-60/3

Capacity: 10 kg of flour.



5501221



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): 84
Bowl speed: 9.8

Loading

- ✓ Three phase (1v): 750 W
- ✓ Single Phase (1v): 750 W
- ✓ 2v: 750 W / 1100 W

Bowl dimensions: 360 mm x 210 mm
Electrical supply: / 50-60 Hz / 3~

External dimensions (W x D x H)

- ✓ Width: 385 mm
- ✓ Depth: 670 mm
- ✓ Height: 725 mm

Net weight: 69 kg
IP Protection grade: 55
Crated dimensions
420 x 740 x 780 mm
Gross weight: 75 kg



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Project

Date

Item

Qty

Approved

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