



DOUGH MIXER AM-60 2V 400/50/3

Capacity: 30 kg of flour.



5501260



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): 80 / 120
 Bowl speed: 10.1 / 15.3

Loading

- ✓ Three phase (1v): 1500 W
 - ✓ 2v: 1500 W / 2200 W
- 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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