



DOUGH MIXER AME-50 400/50-60/3

Capacity: 25 kg of flour.



5501254



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): 91
Bowl speed: 10.5

Loading

- ✓ Three phase (1v): 1500 W
 - ✓ 2v: 1500 W / 2200 W
- Bowl dimensions: 450 mm x 300 mm
Electrical supply: / 50-60 Hz / 3~

External dimensions (W x D x H)

- ✓ Width: 485 mm
 - ✓ Depth: 795 mm
 - ✓ Height: 860 mm
- Net weight: 110 kg
IP Protection grade: 55
Crated dimensions
530 x 830 x 890 mm
Gross weight: 121 kg



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Project

Date

Item

Qty

Approved

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