

PROJECT NAME:	
LOCATION:	A Company
ITEM:	QTY:
MODEL:	

## SPIRAL MIXERS PSM-40E PSM-50E PSM-60E

- > Safety guard, dough hook, kneading bar, and bowl are made of stainless steel.
- > Solid and sturdy construction.
- > The ability to knead both small and large quantity of dough perfectly.
- > The mixer can run in three modes:
  - Manual: the timers are disabled
  - Semi-automatic: allows the mixer to operate only in 1st speed or 2nd speed.
  - Automatic: the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed.
- > The direction of bowl rotation can be reversed to facilitate dough removal.
- > Front and rear casters allow for easy movement
- > Standard components: telemecanique, Italian timer.
- > Length of power cord is 8.5 ft (2.7 m)

PSM-50E	PSM-60E
1-25 Kg (2.2-55 lbs)	1-37 Kg (2.2-82 lbs)
1.6-40 Kg (3.5-88 lbs)	1.6-60 Kg (3.5-132 lbs)
1.5 Kw (2.0 HP) 135 RPM	2.0 Kw (2.7 HP) 120 RPM
3.0 Kw (4.0 HP) 270 RPM	3.7 Kw (5.0 HP) 240 RPM
0.55 HP, 18 RPM	0.55 HP, 17 RPM
6.8 AMPS	7.6 AMPS
24.4" x 37.2" x 50"	28.4" x 47.6" x 56.2"
325 Kg (717 lbs)	490 Kg (1080 lbs)





₱ 514-737-9701 ₱ 786-600-4687

때 888-275-4538

TOLL 844-218-8477

5659 ROYALMOUNT AVE, MONTREAL, QC, CANADA H4P2P9 12000 BISCAYNE BLVD, SUITE #108, MIAMI, FL, USA 33181 







Warranty: Two years parts, one year labor exclusive of wear items (except model PSM-160)

Specifications subject to change without notice