



# DOUGH MIXER AME-40 2V 400/50/3

Capacity: 20 kg of flour.



5501245



DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS

## SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 41 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: 41 l  
 Capacity per operation: 8 - 32 kg  
 Capacity in flour (50% water): 20 kg  
 Speed (RPM): 90 / 179  
 Bowl speed: 10.4 / 20.6

### Loading

- ✓ Three phase (1v): 1100 W
  - ✓ 2v: 1300 W / 1700 W
- Bowl dimensions: 450 mm x 260 mm  
 Electrical supply: / 50 Hz / 3~

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

- ✓ Width: 480 mm
  - ✓ Depth: 795 mm
  - ✓ Height: 860 mm
- Net weight: 108 kg  
 IP Protection grade: 55  
 Crated dimensions  
 530 x 830 x 890 mm  
 Gross weight: 119 kg



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Project

Date

Item

Qty

Approved

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