

Spiral Mixer ASP-40

"Spiraling the competitor out of control"



Design

6Hp spiral mixer designed especially for heavy dough such as pizzas and bagels. This machine is designed with a long lasting stainless steel 60 qt bowl that can handle 88 lbs of dough and is equipped with a plastic cover to prevent flour flow out.

Two speed motor with timer and separate bowl drive motor. Bowl jog control makes for easy unloading. Interlocked bowl guard switch prevents operation when guard is up. 220V/380V, 50Hz/60Hz, 3 phase.

Specifications

| | | |
|------------------------|---------------------------|---------------|
| Capacity: | Flour capacity (kg)/(lbs) | 25/55 |
| | Dough capacity (kg)/(lbs) | 40/88 |
| | Bowl capacity (qts) | 63 |
| | Dia. of bowl | 21in/530mm |
| | Height of bowl | 14.17in/360mm |
| Motor: | Horsepower | 6Hp 3/4HP |
| | 1st speed (kw) | 2.25 |
| | 2nd speed (kw) | 4.5 |
| | Bowl(kw) | 0.56 |
| Dimensions: | Width | 22in |
| | Length | 34in |
| | Height | 46in |
| Machine Weight: | 208kg/458lb | |