

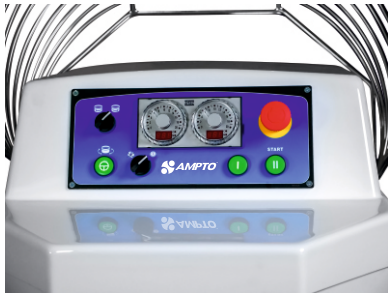
# SPIRAL MIXER HEAVY DUTY



MADE IN ITALY



- Top of the AMPTO range of spiral mixers. Designed for the US market for mixing doughs made with a high gluten content or with a low percentage of liquid. Every part of the machine is reinforced, both in terms of its structure and its parts. It features 2 motors, a special drive to reduce stress and a large spiral.
- Spiral mixer reinforced for mixing dough with a low percentage of liquid
- The body of the mixer is made of steel, white epoxy painted
- The central tool, spiral arm and protective grid and bowl are all made in stainless steel
- The work cycle can be manual or automatic with 2 speeds, both having programmable timers It is possible to change the rotation of bowl during the automatic cycle
- Belt drivers eliminate vibration and noise: this system gives a considerable saving in maintenance costs
- Design for +65% Dough Hydration
- Two motors - Reversing direction of rotation bowl - Two electronic timers
- Impulse bowl rotation
- Designed for the US market, Designed for high gluten contents, Designed for low hydrations
- Reinforced machine, Extra pulley drive to reduce stress, Large spiral to reduce stress
- Stainless steel column, bowl and utensil
- Quick and easy to clean



The body of the mixer is made of steel, the central tool, spiral arm and protective grid and bowl are all in stainless steel. This type of mixer is suitable for bakeries and cake shops and allows for shorter working times to be obtained.

## SPECIFICATIONS

	MSP80 JET/TR	
Fixed Bowl	Yes	
Dough Capacity	80 Kg	177 lbs
Flour Capacity	50 Kg	110 Lbs
Bowl Capacity	142 Lts	37.51 Gallons
Vasca Bowl Diam	70 cm	27-1/2"
Bowl 1st Speed	16 rpm	
Spiral Hook Speed	1st 100 Rpm / 2nd 200 Rpm	
Timers	2	
Motor Hook	2.4 / 4.4 kW	
Motor Bowl	0.55 kW	
Dimensions ( W x D x H )	122 x 73 x145 cm	48" x 28.7" x 57"
Weight	450 Kg	992 Lbs
Voltage	220v / 60Hz / 3 Ph	
Amps	15 Amps	
Plug	No Plug ( wired)	

