



MSP80JET/T

## Standard Features

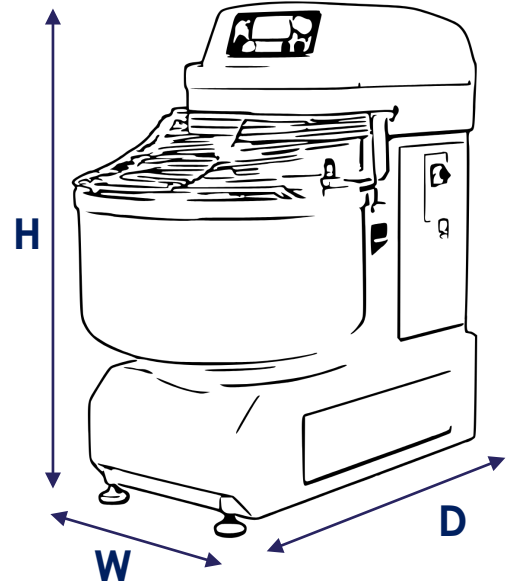
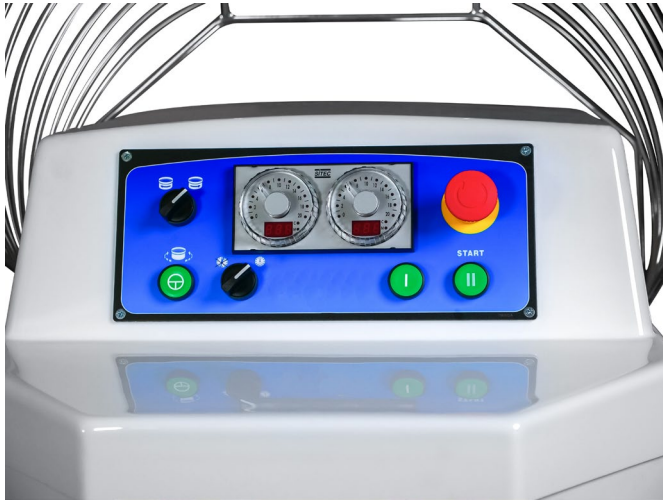
- This type of mixer is suitable for bakeries and cake shops and allows for shorter working times to be obtained.
- Spiral mixer reinforced for mixing dough with a low percentage of liquid
- Body of the mixer is made of Steel, painted with White Epoxy
- Central tool, Spiral Arm, Protective Grid and Bowl are all made in Stainless Steel
- The work cycle can be Manual or Automatic with 2 Speeds, both having Programmable Timers
- Changing the Rotation of Bowl during the Automatic Cycle is possible
- Belt drivers eliminate vibration and noise: this system allows for considerable saving in maintenance costs
- Design for +65% Dough Hydration
- Two motors - Reversing direction of bowl's rotation - Two electronic timers



**2 MOTORS  
2 TIMERS**

1-year parts and labor warranty (US Only)

# HEAVY DUTY SPIRAL MIXERS



SPECIFICATIONS	
MSP80 JET/T	
Bowl Volume	142 Gal (142 L)
Dough Capacity	80 Lbs (80 Kg)
Flour Capacity	110 Lbs (50 Kg)
Bowl Diameter	27.5" (70 cm)
Speeds	2
Hook Motor Power (Hp)	0.67
Spiral RPM	1st - 100 / 2nd - 200
Bowl Motor Power (Hp)	5.36
Bowl RPM	16
Bowl Type	Fixed
Timers	2
Power Supply	220V/50-60Hz/3ph
Amps	15
Plug / Connection	Wire - No Plug
External Dim. WxDxH	48" x 30" x 57"
Shipping Weight (lbs)	992



Notes:

- To Stop the cycle, use the STOP button



Wired  
No Plug

\*AMPTO is continuously improving products. Specifications are subject to change without notice.\*