SPIRAL MIXERS













Models:

SP60 / SP80 / SP100 / SP130 SP260 / SP200 /SP250

Standard Features

- Ideal for working doughs for pizza shops, bakeries and restaurants
- Strong design of the bowl, spiral and shaft all made in sturdy Stainless steel
- Cover protection made in Stainless steel
- Pulse push rotation bowl button
- Two independent motors, for spiral hook and for the bowl.
- Trapezoidal Belts Drive system, for highest silence.
- Includes 2 timer
- Reversible direction for bowl.
- Standard mechanical control panel.
- Electronic control panel, only under special order.
- Includes casters with brakes
- Frame made in thick Steel coated in Non-toxic paint



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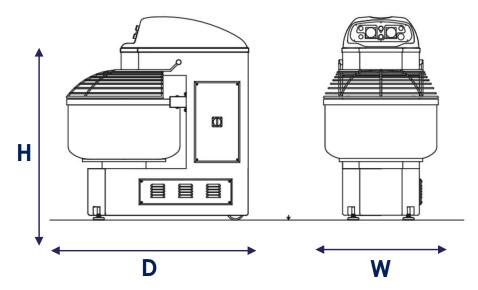




Standard Mechanical Controller



Optional: Electronic Controller



Optional: Electronic Controller, work in an Intuitive interface. Allow to make programs on variable speeds, and timer during all the dough mixings process, also allow a rest time.

SPECIFICATIONS								
		SP60	SP80	SP100	SP130	SP160	SP200	SP250
Bowl Volume		105.7 Qt (100 liters)	137.4 Qt (130 liters)	169.1 Qt (160 liters)	211 Qt (200 liters)	264 Qt (250 liters)	306 Qt (290 liters)	412 Qt (390 liters)
Flour Capacity		88 lbs (40 kg)	117 lbs (53 kg)	145.5 lbs (66 kg)	189.6 lbs (86kg)	233.7 lbs (106 kg)	293 lbs (133 kg)	365 lbs (166 kg)
Speeds		2 Hook / 1 Bowl						
Power Supply		220V/60Hz/3ph						
Amps	Hook Speed 1	3.93	7.9	7.9	7.9	11.8	17	17
	Hook Speed 2	7.87	13.65	13.65	13.65	20.46	28	28
	Bowl	1.45	1.97	1.97	1.97	2.88	2.88	2.88
Plug / Connection		Wire - No plug						
Unit Dim. WxDxH		24.8" × 46.5" × 51.7"	28.7" × 51.4" × 57.5"	28.7" × 51.4" × 57.5"	32.7" × 53.3" × 57.5"	32.7" × 53.3" × 57.5"	32.7" × 53.3" × 57.5"	32.7" × 53.3" × 57.5"
		63 x 118 x 131.2 cm	73 x 130.5 x 146 cm	73 x 130.5 x 146 cm	83 x 135.5 x 146 cm			
Unit Weight		815.7 lbs	1124.4 lbs	1146.4 lbs	1279 lbs	1741 lbs	1830 lbs	1918 lbs
		370 kg	510 kg	520 kg	580 kg	790 kg	830 kg	870 kg



Notes:

• Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients



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