



SPIRAL MIXER

Automatic spiral mixer
with fixed bowl


 **PIZZAGROUP**

SPIRAL MIXER



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, with possibility of installing larger motors in some models.

GENERAL FEATURES

-  **Two motors**
-  **Reversing direction of rotation bowl**
-  **Extra pulley drive**
-  **Two electronic timers**
-  **Bigger spiral**

OPTIONAL FEATURES

Round central bar,
bowl scraper, special tools,
bowl drain plug

Bottom anti rat protection

SIZE AND CONFIGURATION

	PM60	PM80	PM130
Dough capacity	132,2 lb 60 kg	176,3 lb 80 kg	286,6 lb 130 kg
Flour capacity	81,5 lb 37 kg	110,2 lb 50 kg	176,3 lb 80 kg
Bowl capacity	95 l	142 l	216 l
Bowl diameter	23,6" 60 cm	27,5" 70 cm	31,4" 80 cm

	PM60	PM80	PM130
Spiral motor	1.5/3.0 kW	3.0/5.5 kW	3.0/5.5 kW
Bowl motor	0.37 kW	0.55 kW	0.55 kW
Dimension	42,1 x 25,1 x 49,2 h in 107 x 64 x 125 h cm	46,4 x 28,7 x 55,5 h in 118 x 73 x 141 h cm	50,3 x 32,6 x 55,5 h in 128 x 83 x 141 h cm
Weight	771,6 lb 350 kg	1058,2 lb 480 kg	1212,5 lb 550 kg

SHIPPING INFORMATION

Crate 1

Model	Packaging width	Packaging length	Packaging height	Packaging weight
PM60	46,4" 118 cm	29,5" 75 cm	54,3" 138 cm	66,1 lb 30 kg
PM80	54,3" 138 cm	35,4" 90 cm	62,9" 160 cm	94,7 lb 43 kg
PM130	54,3" 138 cm	35,4" 90 cm	62,9" 160 cm	94,7 lb 43 kg