

SPIRAL DOUGH MIXERS



MADE IN ITALY



- Ideal for working doughs for pizza shops, bakeries, and restaurants
- Bowl, spiral, dough breaker and bowl protection are made in stainless steel
- Fixed and non-removable bowl
- Chain transmission system and gear motor
- Integrated emergency stop and bowl guard switch
- (4) casters included

AMA050V
Variable Speed



AMA020M
AMA030M
AMA050M



Dough capacity calculated with 63% of hydration.
The maximum capacity may vary depending on the ingredients

SPECIFICATIONS

	AMA020M	AMA030M	AMA050M	AMA050V
Voltage	110V/60Hz	220 V / 60 Hz / 1 ph	220 V / 60 Hz / 1 ph	220V / 60 Hz / 1 hp
Amperage	3.5	12	15	15
Motor Power	1 HP	2.2 HP	3 HP	3 Hp
Bowl Volume	21 lts (22 qts)	32 lts (34 qts)	48 lts (50 qts)	48 Lts (50Qts)
Dough Capacity	33 lbs	30 lbs	83 lbs	95 Lbs
Flour Capacity	20 lbs	30 lbs	50 lbs	50 Lbs
Speeds	1	2	2	Variable*
Bowl Width	14,1	15.78	17.71	17.17
Bowl Height	8.2	10.25	11.81	11.81
External Width	15.7	17.33	19.50	19.50
External Depth	24.8	26.78	31.50	31.5
External Height	27.5	30.70	31.40	33.85
Shipping Dimensions	17.77"x30.3"x33"	20 x 32 x 38	20 x 32 x 38	23 x 34 x 41
Net Weight	152 lbs	200 lbs	241 lbs	269 Lbs
Plug Type	Ship whitout plug			

AMA050V Engine-saving software:
in case the operators sets a high speed for working a too hard dough, it reduces the rounds of the spiral to avoid permanent damages.

*Variable Speed:
Bowl 6/26 - Hook 55 / 239 (Rpm)