

## Heavy Duty Spiral Dough Mixers (Variable Speed)

ITEM: 49183                      49183  
MODEL: SPV50                    SPV60



- Spiral, bowl and central column made of special high-strength stainless steel
- Movement transmission by means of 2 belts between motor and bevel gearbox and 2 chains between shaft and spiral
- Available model: single-phase and 10-speed inverter
- Accompanying rollers supplied as standard
- Safety device with machine blocking when the bowl guard is raised
- Painted with non-toxic food-grade powders

### Technical Specification

Item	49182	49183
Item Model	SPV50	SPV60
Capacity	66.5 qt (63 L)	89.8 qt (85 L)
Max Dry Flour Capacity	73.3 lb (33.3 kg)	88 lb (40 kg)
Max Dough Capacity	110 lb (50 kg)	132 lb (60 kg)
Bowl Dimensions	500 x 320mm	550 x 360 mm
Bowl RPM	min 7 max 24	min 8 max 28
Spiral RPM	min 69 max 249	min 69 max 249
Power	4.1 kW	4.1 kW
Amperage	24 A	24 A
Electrical Info	200-240V / 50-60Hz / 1Ph	200-240V / 50-60Hz / 1Ph
Net Weight	408 lb (185 kg)	474 lb (215 kg)
Net Dimensions	20,8" x 37,0" x 41,3" (530 x 940 x 1050 mm)	21,6" x 39,0" x 42,9" (550 x 990 x 1090 mm)
Plug Type	NEMA L6-30P	NEMA L6-30P

### Unmatched Performance

Compact mixer ideal for bakeries, pizzerias and pastry shops. Variable speed mixer manufactured with solid and reliable mechanics, ideal for bakeries, pizzerias and pastry shops offering products with high hydration doughs.

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