

## Heavy-duty Spiral Dough Mixers

ITEM: 41548 41549  
MODEL: SM-IT-0053-F SM-IT-0053-R



41548

41549

### Heavy-duty spiral mixers make preparing of dough possible with ease and efficiency.

These units are ideal for pizzerias, pastry shops, and bakeries. The spiral mixers are available with two models – one with a fixed head and bowl and the other with a tilting head and removable bowl. All attachments are made of stainless steel for compliance with health regulations. These units also come standard with wheels and timer.

### FEATURES:

- Attachments are made of stainless steel for compliance with health regulations
- For optimal results, we recommend preparing doughs from a minimum 20% to a maximum 80% of finished dough with respect to its bowl capacity.
- The ingredients should have a minimum proportion of 1/3 liquids (oil and water) and a maximum of 2/3 of solid ingredients (flour, yeast, salt).

Technical Specification		
Features	56 QT Fixed Head and Bowl	56 QT Tilting Head and Removable Bow
Item	41548	41549
Model	SM-IT-0053-F	SM-IT-0053-R
Bowl Capacity	56 QT	
Max Dry Flour Capacity	60 lb. (27 kg.)	
Max Dough Capacity	97 lb. (44 kg.)	
Bowl RPM	9	
Hook RPM	93	
Power	2 hp / 1500 W	
Electrical	208V / 60Hz / 3Ph	
Net Weight	243 lb. (110.5 kg.)	295 lb. (134 kg.)
Net Dimensions (DWH)	20.9" x 33.9" x 28.3" (531 x 861 x 719mm)	21.7" x 34.2" x 29.7" (551 x 869 x 754mm)
Gross Weight	297 lb. (135 kg.)	350 lb. (159 kg.)
Gross Dimensions (DWH)	23.6" x 37.8" x 36.6" (600 x 960 x 931mm)	23.6" x 37.8" x 34.6" (600 x 960 x 880mm)