



SPIRAL MIXERS

Model: PSM-40 PSM-50 PSM-60

WITH ADVANCED ITALIAN TECHNOLOGY

Spiral mixer fitted with one motor or two motors.

Flour Capacity:

PSM-40: 1-25 kg or 2.2-55 lbs

PSM-50: 1-30 kg or 2.2-66 lbs

PSM-60: 2-37.5kg or 4.4-82.5 lbs

Dough Capacity:

PSM-40: 1.6-40 kg or 3.5-88 lbs

PSM-50: 1.6-50 kg or 3.5-110 lbs

PSM-60: 3.2-to 60 kg or 7.04-132 lbs

Power: 3 phase

PSM-40: 1.6KW(2.1 HP) of 1 speed, 3.3KW(4.4HP) of 2 speed, one motor.

PSM-50: 1.5KW(2HP) of 1 speed, 3.0KW(4HP) of 2 speed, 0.55KW(0.75HP) of bowl motor.

PSM-60: 2.0KW(2.7HP) of 1 speed, 3.7KW(5HP) of 2 speed, 0.55KW(0.75HP) of bowl motor.

Voltage and Frequency: U.S.market 208V, 60HZ.

Other market 380V-415V, 50HZ.

Or at customer's option.

Dimensions: width x length x height (mm)

PSM-40: 920 x610 x1230

PSM-50: 945 x 620 x 1270

PSM-60: 1210 x 740 x 1430

Ship Weight:

PSM-40: 265 kg

PSM-50: 285 kg

PSM-60: 430 kg

Safety guard, dough hook, kneading bar, and bowl are made of stainless steel.

A solid and sturdy construction.

The ability to knead both small and large quantity of dough perfectly.

The mixer can run in three modes:

Manual: the timers are disabled.

Semi-automatic: allows the mixer to operate only in 1st speed or 2nd speed.

Automatic: the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed.

The direction of bowl rotation can be reversed to facilitate dough removal.

Standard components: telemecanique, Italian timer.





SPIRAL MIXERS

Model: PSM-80 PSM-120

WITH ADVANCED ITALIAN TECHNOLOGY

Spiral mixer fitted with one motor or two motors.

Flour Capacity:

PSM-80: 2-50 kg or 4.4-110 lbs

PSM-120: 2-75 kg or 4.4-186 lbs

Dough Capacity:

PSM-80: 3.2-to 80kg or 7.04-176 lbs

PSM-120: 3.2-120 kg or 704-186 lbs

Power: 3 phase

PSM-80: 2.6KW(3.5HP) of 1 speed, 5.75KW(7.7HP) of 2 speed,
0.55KW(0.75HP) of bowl motor

PSM-120: 3.7KW(5HP) of 1 speed, 7.5KW(10HP) of 2 speed,
0.55KW(0.75HP) of bowl motor

Voltage and Frequency: U.S.market 208V, 60HZ
Other market 380V-415V, 50HZ
Or at customer's option.

Dimensions: width x length x height (mm)

PSM-80: 1210 x 740 x 1430

PSM-120: 1240x 785 x1500

Ship Weight:

PSM-80: 460 kg

PSM-120: 635 kg

Safety guard, dough hook, kneading bar, and bowl are made of stainless steel.

A solid and sturdy construction.

The ability to knead both small and large quantity of dough perfectly.

The mixer can run in three modes:

Manual: the timers are disabled.

Semi-automatic: allows the mixer to operate only in 1st speed or 2nd speed.

Automatic: the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed.

The direction of bowl rotation can be reversed to facilitate dough removal.

Standard components: telemecanique, Italian timer.

