

COUNTERTOP SPIRAL MIXERS



MADE IN ITALY



MASSIMA M7

Standard Features

- Designed for high hydration doughs
- Suitable for both Home and Professional use
- Variable Speed – 15 Positions
- Hook Speeds 90 to 280 RPM
- Digital Timer
- Hemispherical Bottomed Bowl (curved radius)
- Shaped pasta breaker rod with scraper to collect dough
- Belt Transmission – Maximum Reliability and Silence

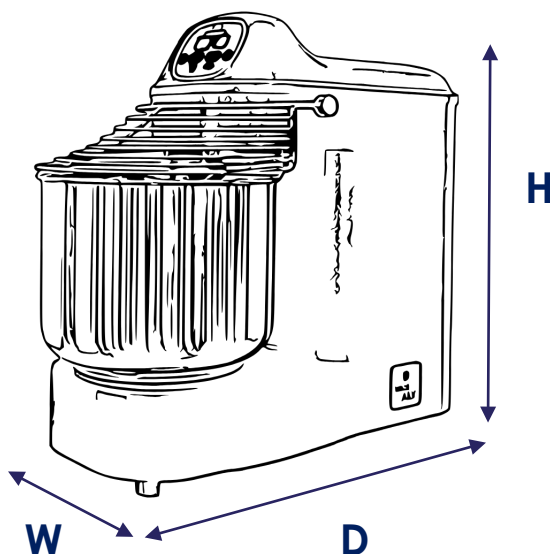


MASSIMA M7

1-year parts and labor warranty (US Only)

ampto.com

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Shaped pasta breaker
rod with scraper to
collect dough

SPECIFICATIONS MASSIMA M7	
Bowl Volume	10 lts. / 10.57 Qt / 2.64 Gal
Bowl Diameter	7.9" (20 cm)
Dough Capacity	15.4 lbs (7 kg)
Speeds	Variable
Spiral RPM	90 - 280
Bowl Height	10.2" (26 cm)
Motor Power (Hp)	2/3
Power Supply	220V/50-60Hz/1ph
Amps	2.5
Plug / Connection	NEMA 6-15P
External Dim. WxDxH	21.7" x 11" x 20.1"
	55 x 28 x 51 cm
Product Weight	81.6 lbs (37 kg)



Protective Cover Grid



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- To prevent damaging the unit when mixing batches of tougher, less hydrated dough, it is recommended that one reduces the number of rounds the spiral makes.



Nema 6-15 250 VAC
2 Pole, 3 Wire
Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.