

TWIN ARM COUNTERTOP MIXERS



MADE IN ITALY



Models:
T7 Mamy

Standard Features

- TUFFANTINA Mamy T7 The double arms mixer with exclusive design and professional performances. For the most demanding users in pizza-restaurant, confectionery and kitchen.
- Variable speed.
- Timer
- Plexiglas cover with microswitch security
- Standard color Ivory
- colors on request: White champagne, bourdeaux, Black



1-year parts and labor warranty (US Only)

TWIN ARM COUNTERTOP MIXERS



Controller



Arms tools



SPECIFICATIONS

T7 MAMY	
Dough Capacity	15.5 lbs / 7 Kg
Flour Capacity	7.5 lbs / 3.5 kg
Bowl Volume	10.6 Qt / 10 Liter
Water / Flour min.	55% - 60%
Variable speed	35 - 70 Rpm
Power Motor	0.5 kW
Power Supply	110V/ 50-60 Hz/ 1ph
Amps	4.5
Plug / Connection	Wire - No plug
Net Weight	115 lbs / 52 Kgs
Product Dimensions WxDxH (Cover Closed)	14.5" x 20" x 27.3"

Twin Arms Mixing System – Key Benefits

Gentle Mixing: Mimics hand-kneading to protect dough structure—ideal for pizza, pastry, and artisan bread.

Optimal Gluten Development: Efficient stretch and fold action without overheating.

Consistent Results: Uniform hydration and ingredient distribution.

Low Oxidation: Preserves flavor and color by minimizing air incorporation.

Versatile: Handles a wide range of dough types.

Compact Design: Stylish and space-saving for modern kitchens.



Notes:

- Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients



Nema 5-15 125 VAC
2 Pole, 3 Wire
Grounding

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