

MADE IN ITALY



M50MV

Standard Features

- Designed for professional use in pizzerias, bakeries, and pastry shops
- Strong design of the bowl, spiral and shaft all made in Stainless Steel
- Dough capacity: 50 kg (110.2 lbs)
- Flour capacity (based on 55% hydration): 32.26 kg (71.12 lbs)
- Spiral speed: Variable from 95 to 280 rpm
- Bowl rotation speed: 15 rpm (non variable)
- Voltage: 230V / 50–60Hz / 1PH
- Bowl dimensions: 55 cm x 30 cm (21.7in x 11.8in)
- Bowl: Made with a semi-spherical bottom (curved radius – bread type)
- Dough-cutting rod: Shaped with integrated dough scraper
- Transmission: Belt-driven for maximum reliability and quiet operation.
- Includes timer .
- Cover grid protection made in Stainless Steel
- Includes casters with 2 level frontal feets
- Frame made in thick Steel coated in Non-toxic paint



Variable SPEEDS
220V/50-60HZ/1PH

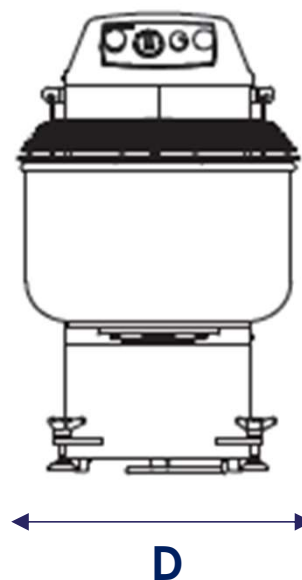
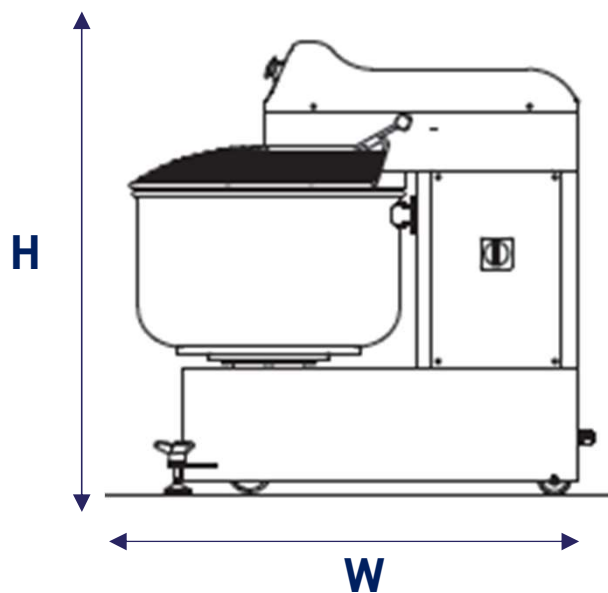
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1-year parts and labor warranty (US Only)

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SPIRAL MIXERS



SPECIFICATIONS	
M50MV	
Bowl Volume	70 lts. / 73.9 Qt / 18.5 Gal
Bowl DIM	21.7"x 11.8" (55x30 cm)
Dough Capacity	110 lbs (50 kg)
Flour Capacity	71 lbs (32 kg)
Speeds	Variable
Spiral RPM	95 to 280
Bowl RPM	15
Motor Power (Hp)	3
Power Supply	220V/50-60Hz/1ph
Amps	13
Plug / Connection	Wire - No plug
External Dim. WxDxH	58x95x88 cm
	22.8" x 37.5" x 34.4"
Shipping Weight	342 lbs (155 kg)



**Perfect for
High Hydration
dough**



Notes:

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



Wired
No Plug

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

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