

SPIRAL MIXERS WITH EXTRAIBLE BOWL



Models:
PK44ADUS

Standard Features

- Removable bowl
- Lifted head
- Ideal for working doughs for pizza shops, bakeries and restaurants
- Strong design of the bowl, spiral and shaft all made in Stainless steel
- Cover protection made in Stainless steel
- Geared motor with a Double-Chain Drive system
- Includes timer
- Includes casters with brakes
- Frame made in thick Steel coated in Non-toxic paint



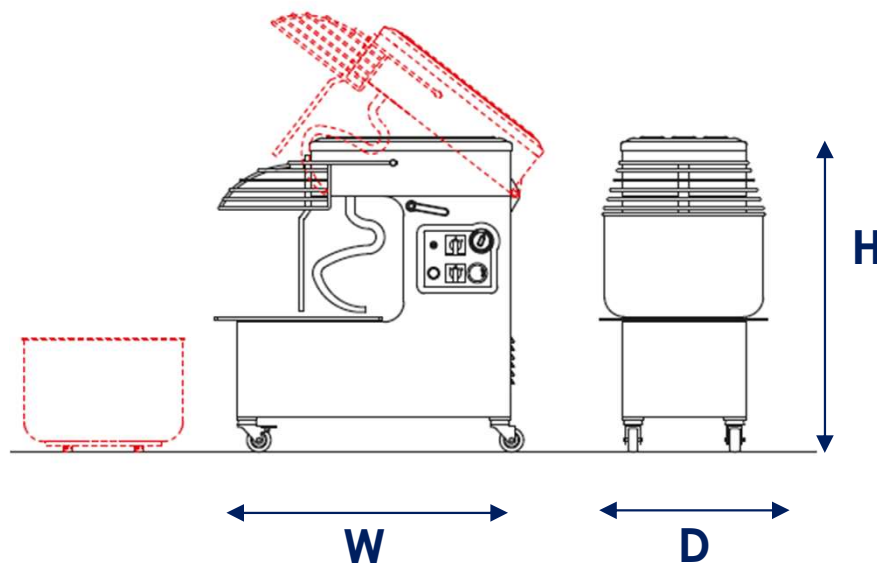
1-year parts and labor warranty (US Only)

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Controller



SPECIFICATIONS PK44ADUS	
Bowl Volume	50 lts. / 55 Qt / 13.2 Gal
Bowl Diameter	19.68" (50 cm)
Dough Capacity	97 lbs (44 kg)
Flour Capacity	66 lbs (30 kg)
Speeds	2
Spiral RPM	120 / 240
Bowl RPM	15 / 30
Bowl Height	10.6" (27 cm)
Motor Power (Hp)	3
Power Supply	220V/60Hz/3ph
Amps	6.7
Plug / Connection	Wire - No plug
External Dim. WxDxH	85 x 53 x 77 cm 33.46" x 20.86" x 30.31"
Packed Unit Dim.	23" x 33" x 33"
Packed Unit Weight	309 lbs (140kg)

Why choose a Spiral Mixer with Removable bowl?

***"Removable Bowl, Maximum Efficiency!"
(Clean faster. Handle easier. Work smarter.)***

Advantages of a Spiral Mixer with a Removable Bowl:

- Easier cleaning and maintenance.
- Simplifies dough handling and transfer.
- Improves workflow efficiency in busy kitchens.
- Enhances hygiene by allowing thorough bowl washing.



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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