

SPIRAL MIXERS



Models:

PK44DUS / PK60DUS

Standard Features

- 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



PK60DUS



PK44DUS

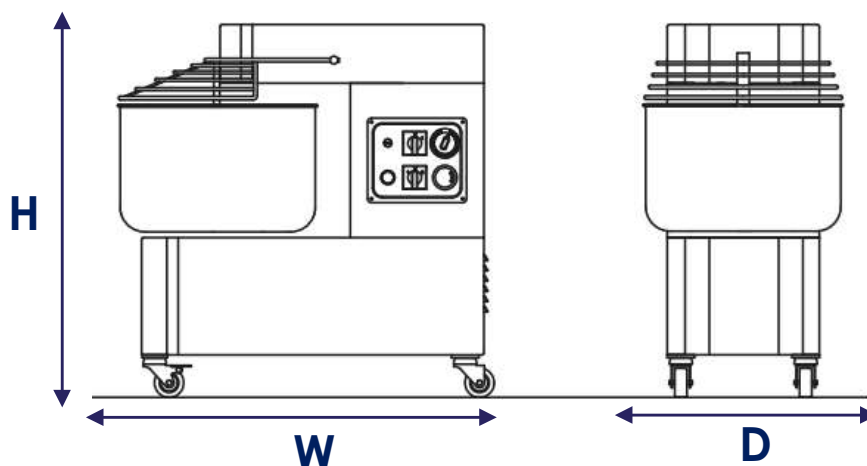
1-year parts and labor warranty (US Only)

ampto.com

SPIRAL MIXERS



Controller



SPECIFICATIONS		
	PK44DUS	PK60DUS
Bowl Volume	50 lts. / 55 Qt / 13.2 Gal	75 lts. / 80 Qt / 19.81 Gal
Bowl Diameter	19.68" (50 cm)	21.65" (55 cm)
Dough Capacity	97 lbs (44 kg)	132 lbs (60 kg)
Flour Capacity	66 lbs (30 kg)	88 lbs (40 kg)
Speeds	2	2
Spiral RPM	120 / 240	84 / 168
Bowl RPM	15 / 30	15 / 30
Bowl Height	10.6" (27 cm)	14.5" (37 cm)
Motor Power (Hp)	3	4 1/2
Power Supply	220V/60Hz/3ph	220V/60Hz/3ph
Amps	6.7	11
Plug / Connection	Wire - No plug	
External Dim. WxDxH	85 x 53 x 77 cm	100 x 58 x 101 cm
	33.46" x 20.86" x 30.31"	39" x 22.83" x 39.76"
Packed Unit Dim.	23" x 33" x 33"	47" x 32" x 52"
Packed Unit Weight	281 lbs (127.5 kg)	588 lbs (266.7 kg)



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.