

SPIRAL MIXERS



Models:

PK25DUS / PK38DUS
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



PK25DUS



PK38DUS

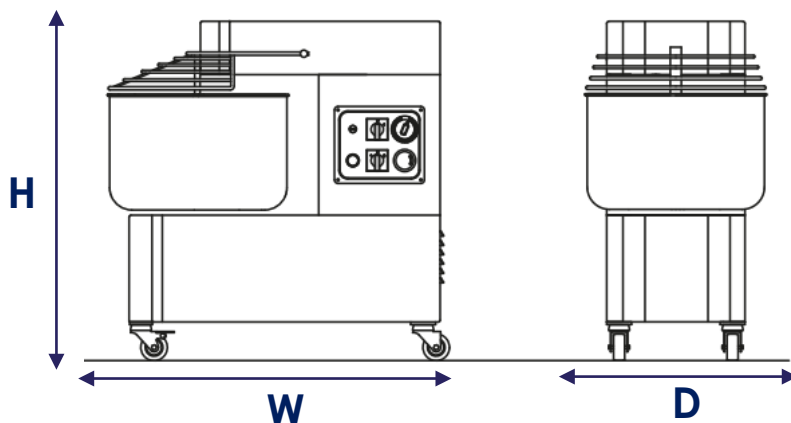


PK44DUS

1-year parts and labor warranty (US Only)



Controller



	SPECIFICATIONS			
	PK25DUS	PK38DUS	PK44DUS	PK60DUS
Bowl Volume	33 lts. / 35 Qt / 8.7 Gal	40 lts. / 42.3 Qt / 10.6 Gal	50 lts. / 55 Qt / 13.2 Gal	75 lts. / 80 Qt / 19.81 Gal
Bowl Diameter	15.75" (40 cm)	17.80" (45.2 cm)	19.68" (50 cm)	21.65" (55 cm)
Dough Capacity	55.1 lbs (25 kg)	83.8 lbs (38 kg)	97 lbs (44 kg)	132 lbs (60 kg)
Flour Capacity	37.5 lbs (17 kg)	55.1 lbs (25 kg)	66 lbs (30 kg)	88 lbs (40 kg)
Speeds	2	2	2	2
Spiral RPM	120 / 240	120 / 240	120 / 240	84 / 168
Bowl RPM	15 / 30	15 / 30	15 / 30	15 / 30
Bowl Height	10.24" (26 cm)	10.24" (26 cm)	10.6" (27 cm)	14.5" (37 cm)
Motor Power (Hp)	2	3	3	4 1/2
Power Supply	220V/60Hz/3ph	220V/60Hz/3ph	220V/60Hz/3ph	220V/60Hz/3ph
Amps	6	6.7	6.7	11
Plug / Connection	Wire - No plug			
External Dim. WxDxH	77 X 43 X 79 cm	83 X 48 X 79 cm	85 x 53 x 77 cm	100 x 58 x 101 cm
	30.3" x 16.9" x 31.1"	32.7" x 18.9" x 31.1"	33.46" x 20.86" x 30.31"	39" x 22.83" x 39.76"
Packed Unit Dim.	23" x 33" x 33"	23" x 33" x 33"	23" x 33" x 33"	47" x 32" x 52"
Packed Unit Weight	209 lbs (95 kg)	253 lbs (115 kg)	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
- PK's models are the evolution of IM's



Wired
No Plug

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