



# SPIRAL MIXER

---

Automatic spiral mixer  
with fixed bowl

 **PIZZAGROUP**

# SPIRAL MIXER



Designed for the US market for mixing doughs made with a high gluten content or with a low percentage of liquid. Every part of the machine is reinforced, both in terms of its structure and its parts. It features 2 motors, a special drive to reduce stress and a large spiral, with possibility of installing larger motors in some models.

## GENERAL FEATURES

- Two motors
- Reversing direction of rotation bowl
- Extra pulley drive
- Two electronic timers
- Bigger spiral

## OPTIONAL FEATURES

Round central bar,  
bowl scraper, special tools,  
bowl drain plug

Bottom anti rat protection

## SIZE AND CONFIGURATION

### TECHNICAL SPECIFICATION

	PM60	PM80	PM130	PM60	PM80	PM130	
<b>Dough capacity</b>	132,2 lb 60 kg	176,3 lb 80 kg	286,6 lb 130 kg	<b>Spiral motor</b>	1.5/3.0 kW	3.0/5.5 kW	3.0/5.5 kW
<b>Flour capacity</b>	81,5 lb 37 kg	110,2 lb 50 kg	176,3 lb 80 kg	<b>Bowl motor</b>	0.37 kW	0.55 kW	0.55 kW
<b>Bowl capacity</b>	95 l	142 l	216 l	<b>Dimension</b>	42,1 x 25,1 x 49,2 h in 107 x 64 x 125 h cm	46,4 x 28,7 x 55,5 h in 118 x 73 x 141 h cm	50,3 x 32,6 x 55,5 h in 128 x 83 x 141 h cm
<b>Bowl diameter</b>	23,6" 60 cm	27,5" 70 cm	31,4" 80 cm	<b>Weight</b>	771,6 lb 350 kg	1058,2 lb 480 kg	1212,5 lb 550 kg

### SHIPPING INFORMATION

#### Crate 1

Model	Packaging width	Packaging length	Packaging height	Packaging weight
PM60	46,4" 118 cm	29,5" 75 cm	54,3" 138 cm	66,1 lb 30 kg
PM80	54,3" 138 cm	35,4" 90 cm	62,9" 160 cm	94,7 lb 43 kg
PM130	54,3" 138 cm	35,4" 90 cm	62,9" 160 cm	94,7 lb 43 kg