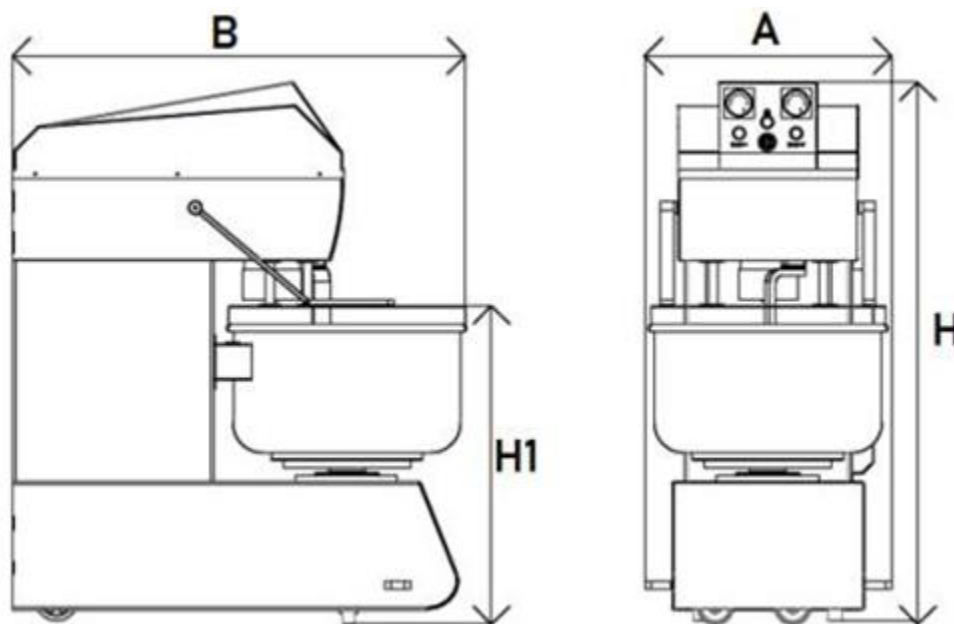


- Extra pulley for harder dough
- Spiral arm with dual speed mixing
- Optional dual speed bowl available
- Mixing capacity as low as 20% of its max capacity
- Stainless steel bowl, spiral arm, central bar and bowl guard
- Separate timers for both motors which can be set for 1st and 2nd speed
- Poly-V pulley and belt system for more torque and clutch
- Works silently
- Automatic or manual working options
- Heavy duty casters
- Electro static paint
- Bi-directional bowl



EXTRA PULLEY FOR HARDER DOUGH!!!

PROMAC Bakery Equipment
170 Wilbur Place, Suite 300, Bohemia NY 11716
Direct Phone & Service: (516) 286-3609
Website: www.promacbakeryequipment.com
Mail: info@promacbakeryequipment.com



Description		PM-SPM 160 EP	PM-PSM 200 EP	PM-PSM 250 EP
Control Unit		Electro mechanic / Print Card Board		
Bowl capacity		68 gal	76 gal	92 gal
Flour capacity		44 to 220 lb	54 to 275 lb	66 to 330 lb
Dough capacity		352 lb	440 lb	551 lb
Bowl diameter		35.43"	35.43"	39.37"
Length	A	46.06"	46.06"	48.03"
Width	B	59.84"	59.84"	59.84"
Height	H	62.20"	62.20"	63.77"
Bowl height	H1	35.43"	37"	37.40"
Voltage		220VAC/60Hz + N + PE		
Electrical power		14-20 amps	14-20 amps	20-29 amps
Spiral rotation speed		105/210 rpm	105/210 rpm	105/210 rpm
Spiral thickness		17.71"	17.71"	19.68"
Bowl rotation speed		10/20 rpm	10/20 rpm	10/20 rpm
Bowl left/right rotation		YES	YES	YES
Weight		1873 lb	1906 lb	1984 lb

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