



TWO-SPEED SPIRAL DOUGH MIXERS

348SM20, 348SM30, 348SM40, 348SM50, 348SM60

SPIRAL MIXER DESIGN MIXES
DOUGH MORE EFFICIENTLY
THAN OTHER MIXING STYLES.

DESIGNED WITH
COMMERCIAL
APPLICATIONS IN MIND.

INTUITIVE CONTROL
PANEL INCLUDES
A TIMER.



348SM20



Easy-to-Use Controls

INTUITIVE CONTROL PANEL WITH
LOW AND HIGH MIXING SPEEDS



Durable Steel Body

WITHSTANDS STRENUOUS WORKLOAD



Stainless Steel Bowl

PERFECT FOR REPETITIVE USE



Powerful Motor

HORSEPOWER RANGES FROM
2 TO 4 DEPENDING ON SIZE OF UNIT



Wire Bowl Guard

ENSURES SAFE OPERATION AND ALLOWS
USERS TO ADD INGREDIENTS WITHOUT
SHUTTING OFF MIXER



30-Minute Timer

PERFECT FOR MULTI-TASKING IN
A BUSTLING KITCHEN



Leveling Feet

UNIT CAN BE KEPT STABLE IN A BUSY KITCHEN



Auto-Stop Failsafe

POWERS OFF THE UNIT ONCE THE TIMER HITS ZERO



348SM20

20 qt. / 28 lb.



348SM30

30 qt. / 42 lb.



348SM40

40 qt. / 56 lb.



348SM50

50 qt. / 70 lb.



348SM60

60 qt. / 88 lb.



SPECIFICATIONS

ITEM #	CAPACITY	W X D X H (INCHES)	AMPS	VOLTAGE	HP	PLUG TYPE
348SM20	20 qt.	15¼" x 28¾" x 35¼"	12.2	120	2	NEMA 5-15P
348SM30	30 qt.	17" x 29½" x 35¼"	12.2	120	2	NEMA 5-15P
348SM40	40 qt.	18¾" x 33" x 39¼"	14	220	4	NEMA 6-20P
348SM50	50 qt.	20½" x 34½" x 39¼"	14	220	4	NEMA 6-20P
348SM60	60 qt.	20½" x 34½" x 39¼"	14	220	4	NEMA 6-20P

MEASUREMENTS

PRODUCT	348SM20		348SM30		348SM40		348SM50		348SM60	
	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.
Bread 60% AR	17.6	28.2	26.4	42.2	35.2	56.3	44	70.4	55	88
Whole Wheat	17.6	/	26.4	/	35.2	/	44	/	55	/
Thin Pizza 40% AR	8.8	12.3	13.2	18.5	17.6	24.6	22	30.8	26.4	36.9
Med. Pizza 50% AR	17.6	26.4	26.4	39.6	35.2	52.8	44	66	52.8	79.2
Thick Pizza 60% AR	17.6	28.2	26.4	42.2	35.2	56.3	44	70.4	55	88
Pie Dough	17.6	/	26.4	/	35.2	/	44	/	55	/
Bagel 50% AR	17.6	26.4	26.4	39.6	35.2	52.8	44	66	52.8	79.2
Minimum Capacity	2.2	3.3	3.3	5	4.4	6.6	5.5	8.3	6.6	9.9