



# TWO-SPEED SPIRAL DOUGH MIXERS

348SM80, 348SM100, 348SM130, 348SM160

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

DESIGNED WITH  
COMMERCIAL  
APPLICATIONS IN MIND.

INTUITIVE CONTROL  
PANEL INCLUDES  
TWO TIMERS.



348SM80



## Auto-Stop Failsafe

POWERS OFF THE UNIT ONCE THE TIMER HITS ZERO



## Easy-to-Use Controls

INTUITIVE CONTROL PANEL WITH  
LOW AND HIGH MIXING SPEEDS



## (2) 30-Minute Timers

PERFECT FOR MULTI-TASKING IN  
A BUSTLING KITCHEN



## Wire Bowl Guard

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



## Reverse Bowl Function

ALLOWS FOR EASIER CLEANING AND  
REMOVAL OF DOUGH



## Stainless Steel Bowl

PERFECT FOR REPETITIVE USE



## (2) Powerful Motors

ONE FOR THE HOOK AND ONE FOR THE  
BOWL; HORSEPOWER RANGES FROM 4¼ TO  
8½ DEPENDING ON THE SIZE OF THE UNIT



## Leveling Feet and Casters

UNIT CAN BE KEPT STABLE WITH FEET OR CASTERS  
CAN BE INSTALLED TO CREATE EASY MOBILITY



## Durable Steel Body

WITHSTANDS STRENUOUS WORKLOAD



**348SM80**  
80 qt. / 116 lb.



**348SM100**  
100 qt. / 140 lb.



**348SM130**  
130 qt. / 176 lb.



**348SM160**  
160 qt. / 228 lb.



## SPECIFICATIONS

ITEM #	CAPACITY	W X D X H (INCHES)	AMPS	VOLTAGE	HP	PLUG TYPE	PHASE
348SM80	80 qt.	34 <sup>5</sup> / <sub>8</sub> " x 22" x 43 <sup>5</sup> / <sub>8</sub> "	11.5	220	4 <sup>1</sup> / <sub>4</sub>	HARD WIRE	3
348SM100	100 qt.	42 <sup>1</sup> / <sub>2</sub> " x 25 <sup>9</sup> / <sub>16</sub> " x 54 <sup>5</sup> / <sub>16</sub> "	14.6	220	8 <sup>1</sup> / <sub>2</sub>	HARD WIRE	3
348SM130	130 qt.	45 <sup>1</sup> / <sub>16</sub> " x 35 <sup>3</sup> / <sub>8</sub> " x 63"	14.6	220	8 <sup>1</sup> / <sub>2</sub>	HARD WIRE	3
348SM160	160 qt.	45 <sup>1</sup> / <sub>16</sub> " x 35 <sup>3</sup> / <sub>8</sub> " x 63"	14.6	220	8 <sup>1</sup> / <sub>2</sub>	HARD WIRE	3

## MEASUREMENTS

PRODUCT	348SM80		348SM100		348SM130		348SM160	
	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.	Flour/ lb.	Batch/ lb.
Bread 60% AR	72.6	116.2	88	140.8	110	176	143	228.8
Whole Wheat	72.6	/	88	/	110	/	143	/
Thin Pizza 40% AR	35.2	49.3	44	61.6	55	77	71.5	100.1
Med. Pizza 50% AR	72.6	105.6	88	132	110	165	143	214.5
Thick Pizza 60% AR	72.6	116.2	88	140.8	110	176	143	228.8
Pie Dough	72.6	/	88	/	110	/	143	/
Bagel 50% AR	70.4	105.6	88	132	110	165	143	214.5
Minimum Capacity	8.8	13.2	11	16.5	14.3	21.5	17.6	26.4