

Item #: 348SM160 Project: _____

Qty: _____ Date: _____ Approval: _____

Estella SM160 160 Qt. / 228 lb. Two-Speed Spiral Dough Mixer - 220V, 3 Phase, 8 1/2 HP

Item #348SM160



Technical Data

Width	45 11/16 Inches
Depth	35 3/8 Inches
Height	63 Inches
Power Cord Length	59 1/16 Inches
Bowl Height	16 15/16 Inches
Bowl Diameter	27 5/8 Inches
Amps	14.6 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	220 Volts

Features

- Spiral mixer design folds dough more efficiently than other mixing styles
- Durable fixed 160 qt. stainless steel mixing bowl
- 2 timers for each speed with auto-stop feature allows for multi-tasking in a busy kitchen
- Ideal for bakeries and pizzerias that use large amounts of dough
- Powerful 2-speed 8 1/2 hp motor is ideal for high-volume commercial establishments

Certifications



ETL, US & Canada



ETL Sanitation

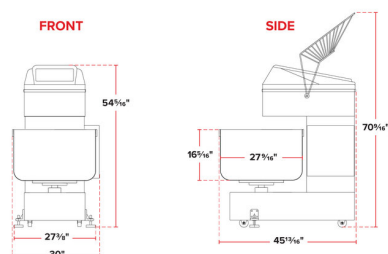


Hardwired

Technical Data

Wattage	5600 Watts
Bowl RPM	12 RPM
Casters	With Casters
Flour Capacity	17.6 - 143 lb.
Hook RPM	150 - 200 RPM
Horsepower	8 1/2 hp
Mixer Type	Spiral
Number of Mixing Heads	1
Plug Type	Hardwire
Power Type	Electric
Removable Bowl	Without Removable Bowl
Speeds	2 Speed
Timer	With Timer
Transmission Type	Belt-Driven
Type	Spiral Mixers
Volume Capacity	160 qt.
Weight Capacity	228 lb.

Plan View



Notes & Details


The Estella SM160 228 lb. spiral dough mixer will handle a range of dough products at your bakery, pizzeria, or restaurant. Designed with commercial applications in mind, this dough mixer has a durable fixed 160 qt. stainless steel bowl and can handle a flour capacity of 17.6 - 143 lb. and a dough capacity of 228 lb. Whether you're prepping pizzas or bread, you'll notice a notable uptick in your kitchen efficiency once you install this unit in your establishment.

This spiral dough mixer has an intuitive control panel that includes 2 auto-stop timers, which keep careful track of how long the mixer churns and prevent the dough from becoming overworked. After selecting manual or auto mode, choose between the slow- or high-speed timer and use the panel to precisely set your desired time up to 30 minutes. The hook operates on 2 different speeds, low (150 RPM) and high (200 RPM), while the bowl operates on 12 RPM. With this model, you can switch between speeds without having to stop the mixing process.

As a built-in precaution, the mixer has an auto-stop failsafe that will turn off the unit once the timer hits zero, which is helpful for when employees are preoccupied with other tasks throughout the kitchen. This mixer also features a steel grated guard that allows for ingredients such as flour to be added to the dough as it is mixing without having to shut it off. The grate also keeps employees from sticking their hands in the bowl when the mixer is on, improving safety. Plus, this unit's reverse function allows for easy dough removal.

This unit has (2) 2-speed, belt-driven motors that will handle a strenuous workload while yielding impressive results, and it has a power output of 5600W. It boasts 7 1/2 hp for the hook and 1 hp for the bowl. A sturdy base will keep the mixer in place while handling the rigors of commercial establishments. For easy transport and cleaning, this mixer includes casters on the bottom. This unit requires a 220V electrical connection for operation.



 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Estella Equipment