



AE40 - Spiral Dough Mixer

Heavy mixer that can handle all types of dough in bakeries and restaurants and can handle all the heaviest workloads.

Protective mesh cover that can be easily opened and closed:

- 1 speed (single-phase).
- Gears in SAE 1020 steel. ASA type chains in tempered steel.
- Shafts ground and tempered.
- Most robust equipment in its category.
- Basin in stainless steel 304, without welds.
- Robust structure in carbon steel with white epoxy paint or in stainless steel.

Model	Dimensions (in.)			Weight (lbs.)	Tension (V)	Phase	AMPS	Motor	Capacity
	Length	Depth	Height						
AE40	25.2	47.2	50.0	583	220v	Three	10.5	3 HP	88.1