



AE80 - Spiral Dough Mixer

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

Protective mesh cover that can easily be opened and closed:

- 2 speeds (three-phase).
- Gears in SAE 1020 steel. ASA type chains in hardened steel.
- Rectified and tempered shafts.
- Most robust equipment in its category.
- Bowl in 304 stainless steel, without welds.
- Available in epoxy or stainless steel.

Model	Dimensions (in.)			Weight (lbs.)	Tension (V)	Phase	AMPS	Motor	Capacity
	Length	Depth	Height						
AE80	33.5	53.1	57.5	1128.6	220v	Three	42.3	6.3 HP	176.3