



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



CONFORMS TO UL-763
CONFORMS TO NSF-8
CONFORMS TO CAN/CSA C22.2 No. 195



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



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



Intertek
5017744



Intertek
5017744

CONFORMS TO UL-763
CONFORMS TO NSF-8
CONFORMS TO CAN/CSA C22.2 No. 195



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 4¾ 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 ⁵ / ₈ " x 22" x 43 ⁵ / ₈ "	11.5	240	4 ¹ / ₄	HARD WIRE	3
348SM100	100 qt.	42 ¹ / ₂ " x 25 ⁹ / ₁₆ " x 54 ⁵ / ₁₆ "	26.5	240	8 ¹ / ₂	HARD WIRE	3
348SM130	130 qt.	45 ¹ / ₁₆ " x 35 ³ / ₈ " x 63"	26.5	240	8 ¹ / ₂	HARD WIRE	3
348SM160	160 qt.	45 ¹ / ₁₆ " x 35 ³ / ₈ " x 63"	26.5	240	8 ¹ / ₂	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