

Item #: 348SM50 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Estella SM50 50 Qt. / 70 lb. Two-Speed Spiral Dough Mixer - 220V, 4 hp

Item #348SM50



### Technical Data

|                   |                |
|-------------------|----------------|
| Width             | 20 1/2 Inches  |
| Depth             | 33 Inches      |
| Height            | 39 1/4 Inches  |
| Power Cord Length | 59 1/16 Inches |
| Bowl Height       | 11 7/16 Inches |
| Bowl Diameter     | 19 1/2 Inches  |
| Amps              | 13.6 Amps      |
| Hertz             | 60 Hz          |
| Phase             | 1 Phase        |
| Voltage           | 220 Volts      |

### Features

- Spiral mixer design mixes dough more efficiently than other mixing styles
- Durable fixed 50 qt. stainless steel mixing bowl with 44 lb. flour and 70 lb. dough capacity
- Includes 30 minute timer with auto-stop feature allows for multi-tasking in a busy kitchen
- Ideal for bakeries and pizzerias that use large amounts of dough
- 2-speeds for optimal precision; 220V, 4 hp

### Certifications



6-20P

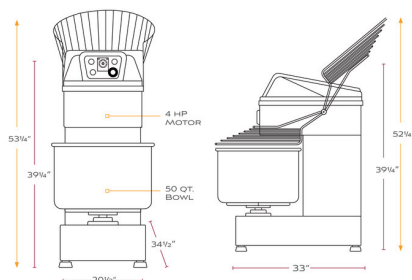


ETL Listed

## Technical Data

|                        |                        |
|------------------------|------------------------|
| Wattage                | 3000 Watts             |
| Bowl RPM               | 15 - 20 RPM            |
| Casters                | Without Casters        |
| Flour Capacity         | 5.5 - 44 lb.           |
| Hook RPM               | 112 - 198 RPM          |
| Horsepower             | 4 hp                   |
| Mixer Type             | Spiral                 |
| Number of Mixing Heads | 1                      |
| Plug Type              | NEMA 6-20P             |
| Power Type             | Electric               |
| Removable Bowl         | Without Removable Bowl |
| Speeds                 | 2 Speed                |
| Timer                  | With Timer             |
| Transmission Type      | Belt-Driven            |
| Type                   | Spiral Mixers          |
| Volume Capacity        | 50 qt.                 |
| Weight Capacity        | 70 lb.                 |

## Plan View



## Notes & Details

The Estella SM50 70 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 50 qt. stainless steel bowl, and it can handle a flour capacity of 5.5-44 lb. and a dough capacity of 70 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 a timer, which will keep careful track of how long the mixer churns and prevent the dough from becoming overworked. 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. The Estella SM50 70 lb. mixer also features a steel grated lid 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.

This unit's 2-speed, belt-driven motor, which has a power output of 3,000W, will handle a strenuous workload while yielding impressive results. The hooks and bowls can operate at 2 different speeds: the hooks run at low (112 RPM) and high (198 RPM), while the bowl operates at low (15 RPM) and high (20 RPM). A sturdy base will keep the mixer in place while handling the rigors of commercial establishments. 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](http://www.p65warnings.ca.gov).