

Item #: 348SM80 Project: _____

Qty: _____ Date: _____ Approval: _____

Estella SM80 80 Qt. / 116 lb. Two-Speed Spiral Dough Mixer - 220V, 3 Phase, 4 1/4 hp

Item #348SM80



Technical Data

Width	22 Inches
Depth	35 Inches
Height	43 Inches
Power Cord Length	59 1/16 Inches
Bowl Height	13 7/16 Inches
Bowl Diameter	20 15/16 Inches
Amps	11.5 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	220 Volts

Features

- Spiral mixer design mixes dough more efficiently than other mixing styles
- Durable fixed 80 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 4 1/4 hp motor is ideal for high-volume commercial establishments

Certifications



Hardwired

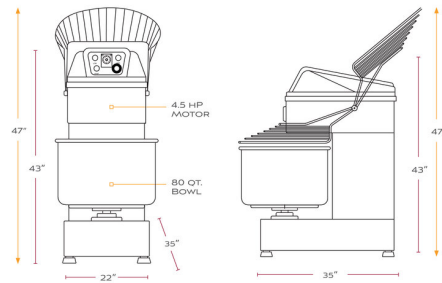


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Technical Data

Wattage	3200 Watts
Bowl RPM	12 RPM
Casters	With Casters
Flour Capacity	8.8 - 73 lb.
Hook RPM	135 - 200 RPM
Horsepower	4 1/4 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	80 qt.
Weight Capacity	116 lb.

Plan View



Notes & Details

The Estella SM80 116 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 80 qt. stainless steel bowl, and it can handle a flour capacity of 8.8-73 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 timers, which will keep careful track of how long the mixer churns and prevent the dough from becoming overworked. Each timer can be set to start on the mixer's low speed and will swiftly transition to the high speed when the timer runs out. After selecting manual or auto mode with the dial, choose between the slow-speed timer or the high-speed timer and use the buttons on the panel to precisely set your desired time by minutes and seconds up to 99 minutes. This model allows you to 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. The Estella SM80 116 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 3,200W, will handle a strenuous workload while yielding impressive results. The hooks operate on 2 different speeds - low (135 RPM) and high (200 RPM), while the bowl operates at 12 RPM. A sturdy base will keep the mixer in place while handling the rigors of commercial establishments. For easy transportation 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