SPIRAL MIXERS











TS44MD

Standard Features

- · Ideal for working doughs for pizza shops, bakeries and restaurants
- · Strong design of the bowl, spiral and shaft all made in Stainless Steel
- Cover protection made in Stainless Steel
- Geared motor with a Double-Chain Drive system
- Includes timer with Automatic speed changer between 1st and 2nd
- Includes casters with brakes
- Frame made in thick Steel coated in Non-toxic paint

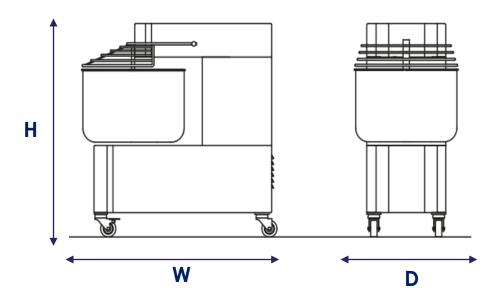




2 SPEEDS 220V/50-60HZ/1PH

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SPECIFICATIONS	
	TS44MD
Bowl Volume	50 lts. / 55 Qt / 13.2 Gal
Bowl Diameter	19.68" (50 cm)
Dough Capacity	97 lbs (44 kg)
Flour Capacity	66 lbs (30 kg)
Speeds	2
Spiral RPM	120 / 240
Bowl RPM	15 / 30
Bowl Height	10.6" (27 cm)
Motor Power (Hp)	3
Power Supply	220V/50-60Hz/1ph
Amps	12
Plug / Connection	Wire - No plug
External Dim. WxDxH	85 x 53 x 77 cm
	33.46" x 20.86" x 30.31"
Shipping Dim.	23" x 34" x 34"
Shipping Weight	267 lbs (121 kg)



TS44MD Control panel
Automatic speed change
Timer for 1st speed and 2nd speed



Notes:

• Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients

