



44KG SPIRAL MIXER

SERIES: FIERO GROUP APPLIANCES

REFERENCE INVOICE #:



THE PREFERRED DOUGH MIXER

The 44kg Spiral Mixer is a single speed, mid-high hydration dough mixer made in Italy. It features a painted steel frame construction. The spiral mixing process increases oxygenation and reduces premature fermentation compared to the typical stand mixer. The result is a more flavorful, quality dough that is ready for a perfect leavening.

BOWL SPECIFICATIONS

Dough Capacity
97 lbs

Bowl Volume
53 quarts

Flour Capacity
66 lbs

Rotation Direction
clockwise

MOTOR POWER

SINGLE
1.2 / 1.8 Hp

Bowl Rotation Speed
12 RPM

Tool Rotation Speed
120 RPM

DIMENSIONS

Weight	Width	Depth	Height
249 lbs	20.9 in	33.1 in	30.3 in

FEATURES

High quality food-safe stainless steel bowl, bowl cover, tool-holder shaft, and fork mixing implement.

Uses a single phase motor chain transmission with gear reduction; rotating shafts are assembled on ball bearings.

Equipped with single speed setting, timer, casters and brakes for easy mobility and use.



1 year limited warranty on parts. See warranty document for details.

ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Freq.
Split Phase	220-240 VAC	11.5 A	60 Hz

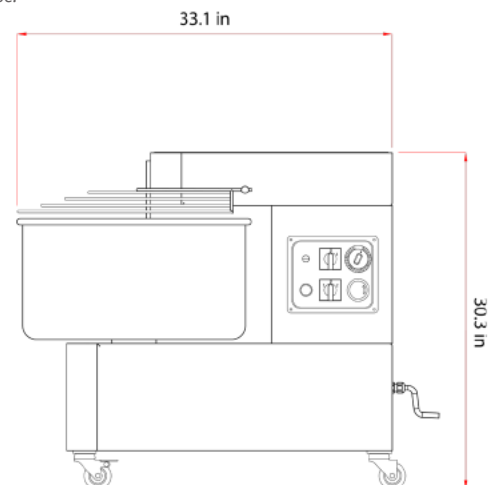
Split Phase requires two 1-phase 15 amp circuit breakers

PLAN VIEW

Mixer can be stored under a table or countertop when not in use.



NEMA 6-15 plug



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(Hablamos Español,
Falamos Português)

Conforms to:
ANSI / UL 763, ANSI / NSF - 8
Motor-Operated
Commercial Dough Mixer



DOC#: IM44MUS

REVISED APRIL 2021. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.

MADE IN ITALY