



# 60KG SPIRAL MIXER

SERIES: FIERO GROUP APPLIANCES

REFERENCE INVOICE #:



## THE PREFERRED DOUGH MIXER

The 60kg Spiral Mixer is a twin speed, mid-high hydration dough mixer made in Italy. It features a painted steel frame construction capable of mixing an entire 50lb bag of flour in one batch at 60% hydration. 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  
133 lbs

Bowl Volume  
80 quarts

Flour Capacity  
88 lbs

Rotation Direction  
clockwise

### MOTOR POWER

TWIN  
1.2 / 1.8 Hp

Bowl Rotation Speed  
14.4 RPM / 28.8 RPM

Tool Rotation Speed  
82 RPM / 168 RPM

### DIMENSIONS

Weight	Width	Depth	Height
507 lbs	22.6 in	40.2 in	39.8 in

### FEATURES

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

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

Equipped with twin speed settings, timer, casters and brakes for easy mobility and use.



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

### ELECTRICAL REQUIREMENTS

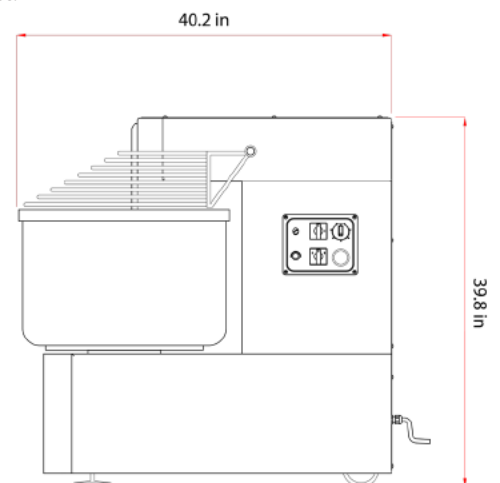
Phase	Voltage	Current	Freq.
3-Phase	208-220 VAC	13.8 A	60 Hz

### PLAN VIEW

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



NEMA L15-20-type locking plug



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Falamos Português)

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



DOC#: IM60DUS

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