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



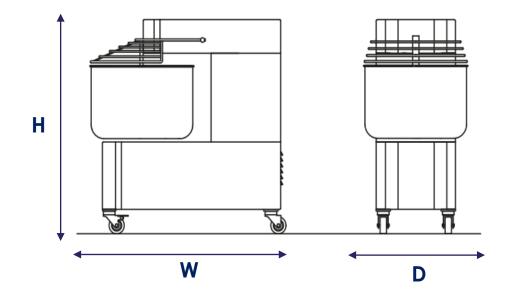




1-year parts and labor warranty (US Only)







| 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" × 20.86" × 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



AMPTO is continuously improving products. Specifications are subject to change without notice.

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