

FLEETWOOD

**AME25 AND AME252
AME40 AND AME402**

SPIRAL MIXERS



Pizza Dough, Pretzel Dough, Dumpling Dough, Bagel Dough

Two Spiral mixers for mixing heavy dough quickly and thoroughly. These heavy duty, powerful units easily Kneads, Mixes and beats all types of dough. Both are perfect for commercial kitchens. Model AME25 has a capacity of 50 lbs, while AME40 holds 85 lbs. Available in either single or dual speed. Spiral mixers are designed too mix dough cooler and with less stress, increasing flavor



FLEETWOOD FOOD SERVICE . NEWARK . NEW JERSEY
PH. 973-482-5070 FX 973-482-0725


SLICERS, GRINDERS,
SAWS, PROCESSORS, GRILLS,
PACKAGING,
DOUGH ROLLERS, CUTTERS,
BLENDERS, PEELERS, MIXERS



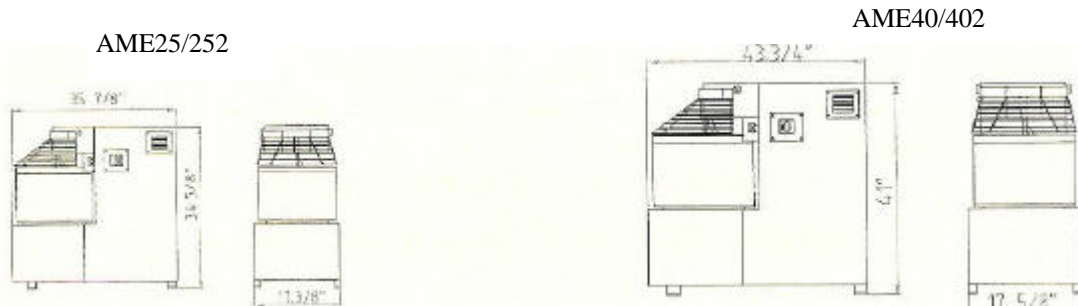
MODELS AME25, 252, AME40, 402 SPIRAL MIXERS

SPECIFICATIONS

MODEL	AME25	AME252	AME40	AME402
CAPACITY	25 kg 55 lbs	25 kg 55 lbs	55 kg 85 lbs	55 kg 85 lbs
H.P.	2	2	3	3
VOLTAGE	230/60/1	230/60/3	230/60/1	230/60/3
SPEEDS	1	2	1	2
BOWL RPM	313 rpm	210/313 rpm	260 rpm	171/260 rpm
TOOL RPM	30 rpm	20/30 rpm	25 rpm	17/25 rpm
FINISH	Hardened Resin Acrylic—White Paint			
BOWL	Polished Heavy Stainless Steel			
DIMENSIONS	35" x 14" x 34"		52" x 20" x 44"	
SHIPPING	275 lbs		440 lbs	
NET WEIGHT	250 lbs		415 lbs	

Standard Equipment: Heavy gauge Stainless Steel bowl, Cast Iron plated mixing tool, Safety bowl cage, 15 minute timer, 6 foot cord.

All "AME" mixers are chain driven for a even and consistent mix.



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