



PEP-5 KG Commercial Spiral Mixer



The PEP 5-KG is the newest 5kg Spiral Mixer, made with the highest quality, reliability, and value in mind. The gentle, coordinated, rolling motion of a stationary spiral auger with the rotation of the mixing bowl, gives maximum control of ingredient blending, dough development, remains cooler and has a superior finish product.

This unit features adjustable feet, single phase power, and electrical safety devices. The bowl, spiral and shaft are made of high quality stainless steel while the appliance has an industrial powder coated finish available in four colors: metallic silver, blue, red, and black.

Will Handle a 5 Lb. Bag of Flour!

ELECTRICAL: 220/240v, Single Phase, 60Hz, 3.6 Amps, .37 kw, 1 Speed, 10 Amp breaker

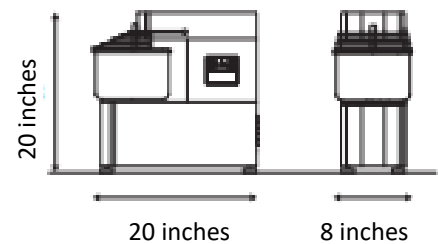
DIMENSIONS: Machine: 20 x 8 x 20 inches Bowl: 9 ½x 6 ½ inches

SPACING: 6-inch from wall in rear, 10-inch clear on right side for access to controls.

FEATURES: Stainless steel shaft and protective guard. Chain driven, geared motor.

CAPACITY: Kneading Capacity 5kg, Flour Capacity 3kg, Bowl Volume 7kg (25-30) 9oz dough balls

WEIGHT: Shipping Weight - 97 lbs Machine Weight - 73 lbs



PEP Mixer's Also Available in 25kg, 44kg and 60kg Capacities.



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