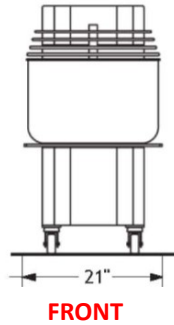
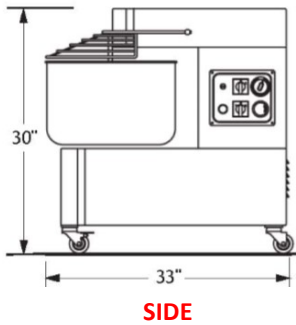


The PEP44-1 are custom manufactured spiral mixers. The Italian designed mixers come in an all stainless steel construction or a powder coated metallic silver finish. Made with the highest quality, reliability, and value. The gentle, coordinated, rolling motion of a stationary spiral auger with the rotation of the mixing bowl, gives maximum control of ingredient blending, dough development, remains cooler and has a superior finished product.



**Will Handle a
50 Lb. Bag of Flour!**



| Dimensions & Power Specs | PEP44SS-1 | PEP44MS-1 |
|-----------------------------|---|--|
| Material | Assembled completely in stainless steel | Metallic silver powder coated galvanized steel |
| Power 220/240 VAC, 1 Phase | 60Hz | 60Hz |
| Maximum Absorption kW (max) | 2.6kW | 2.6kW |
| Speeds | 1 | 1 |
| Horsepower | 2.4HP | 2.4HP |
| Weight | 245 lbs. | 245 lbs. |
| Spacing | 6-inch from wall in rear, 10-inch clear on right side for access to controls. | |
| Capacity | 50qt bowl size, 55 lbs. of flour, 16qt water (120-140) 9oz dough balls | |
| Features | Stainless steel removable bowl, shaft and protective guard. 0-30 min timer. Casters and brakes. Chain driven, geared motor. | |

*Larger Size Mixer Available Upon Request



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