



PrepMaster Series 137 Qt / 110 lb. Spiral Mixer

(Model: PMSM137)



★★★★★ (4.7/5)

[Buy Now](#)

WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ Extra-Large Dough Capacity**
 The 137 qt bowl with 110 lb dough capacity supports large-scale bakery and pizza dough preparation.
- ✓ Built-In Timer**
 Programmable timer manages mixing cycles for consistent results in commercial kitchens.
- ✓ Safety Features**
 Emergency stop and bowl guard safety switch provide controlled operation during food handling.
- ✓ Dual Mixing Speeds**
 Two mixing speeds and hook RPM of 120–240 allow handling of different dough types and hydration levels.
- ✓ Durable Construction**
 Painted cast iron body with stainless steel bowl supports heavy-duty bakery and pastry shop use.
- ✓ Certified & Warranty Included**
 cETLus Listed for commercial use, and it includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The PrepMaster Series Spiral Mixer is designed for bakeries, pizza restaurants, and pastry shops handling high-volume commercial dough preparation. It features a 137 qt stainless steel bowl with a dough capacity of 110 lb and a single bowl configuration. The mixer uses a belt-driven motor with two mixing speeds and a hook speed of 120–240 RPM for versatile dough handling.

Constructed from painted cast iron in a white and silver finish, it provides stability and durability for heavy-duty kitchen operations. Overall dimensions are 43.3" (L) x 27.5" (W) x 59" (H), and the unit weighs 882 lb, making it suitable for high-capacity commercial kitchens.

This electric spiral mixer operates on 208 V, 3 phase, 25 A with 5600 W wattage. It includes a built-in programmable timer and supports dough with low to high hydration. The mixer is hardwired for secure electrical connection and operates at a noise level of 75 db.

Safety features include an emergency stop and bowl guard safety switch. The mixer is cETLus Listed for commercial use and includes a 1-year warranty by the manufacturer covering parts and labor.

CERTIFICATIONS

cETLus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	25 ampere	Material	Painted Cast Iron
Phase	3 Phase	Plug Type	Hardwired
Voltage	208 volt	Wattage	5600 watt
Country of Origin	China	Selling Unit	1/Each
Dough Capacity	110 pound	Bowl Capacity	137 quart
Bowl Material	Stainless Steel	Motor Type	Belt Driven Motor
No. of Speeds	2 Mixing Speeds	Timer Function	Built-In Programmable Timer
Dough Hydration	Low to High Hydration Dough	Safety Features	Emergency Stop & Bowl Guard Safety Switch
Product Weight	882 pound	Product Width	27.5 inch
Product Height	59 inch	Product length	43.3 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Height	64.5 inch	Shipping Length	49 inch
Shipping Weight	948 pound	Shipping Width	31.2 inch
Type	Spiral Mixer	Hook RPM	120-240 RPM
RPM	20-40 RPM	Application	Bakeries, Pizza Restaurants, Pastry Shops
Usage	Commercial Use	Color	White/Silver
Noise Level	75 db	Timer	Included
Power Type	Electric	Number of bowls	1 Bowl
Series	PrepMaster Series		

PrepMaster Series 137 Qt / 110 lb. Spiral Mixer

Model: PMSM137



SALES & SUPPORT
(866) 446-7322

Chat on WhatsApp

CONNECT WITH US

