



PrepMaster Series 30 Qt / 26 lb. Spiral Mixer

(Model: PMSM30)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **High Dough Capacity**
The 30 qt bowl with 26.5 lb dough capacity supports larger batch preparation in bakeries and pizza restaurants.
- ✓ **Built-In Timer**
Includes a programmable timer to manage mixing duration for different dough types.
- ✓ **Safety Features**
Emergency stop and bowl guard safety switch regulate operation during food handling.
- ✓ **Belt-Driven Motor**
The single-speed belt-driven motor operates at 185 RPM for consistent dough handling in commercial kitchens.
- ✓ **Durable Construction**
Painted cast iron body with stainless steel bowl supports long-term commercial 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 for commercial dough preparation. It features a 30 qt stainless steel bowl with a dough capacity of 26.5 lb and a single bowl configuration. The mixer uses a belt-driven motor with single-speed operation and a hook speed of 185 RPM for consistent dough mixing.

Constructed from painted cast iron in a white and silver finish, the mixer is built for durability and stability. Overall dimensions are 28.7" (L) x 17" (W) x 30" (H), and the unit weighs 198 lb, providing a stable base for heavy dough batches in commercial kitchens.

This electric spiral mixer operates on 220 V, 12 A with 2640 W wattage. It includes a built-in programmable timer and supports dough with low to high hydration. The plug type is NEMA 6-20P. Noise level during operation is 70 db, suitable for busy bakery and restaurant environments.

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

CERTIFICATIONS

cETLus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	12 ampere	Material	Painted Cast Iron
Plug Type	NEMA 6-20P	Voltage	220 volt
Wattage	2640 watt	Country of Origin	China
Selling Unit	1/Each	Dough Capacity	26.5 pound
Bowl Capacity	30 quart	Bowl Material	Stainless Steel
Motor Type	Belt Driven Motor	No. of Speeds	Single Speed
Timer Function	Built-In Programmable Timer	Dough Hydration	Low to High Hydration Dough
Safety Features	Emergency Stop & Bowl Guard Safety Switch	Product Weight	198 pound
Product Width	17 inch	Product Height	30 inch
Product length	28.7 inch	Shipping Height	43 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Length	47 inch	Shipping Weight	275 pound
Shipping Width	32 inch	Type	Spiral Mixer
Hook RPM	185 RPM	RPM	15 RPM
Application	Bakeries, Pizza Restaurants, Pastry Shops	Usage	Commercial Use
Color	White/Silver	Noise Level	70 db
Timer	Included	Power Type	Electric
Number of bowls	1 Bowl	Series	PrepMaster Series

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SALES & SUPPORT
 (866) 446-7322

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