



PrepMaster Series 77 Qt / 55 lb. Spiral Mixer

(Model: PMSM77)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- High Dough Capacity**
 The 77 qt bowl with 55 lb dough capacity supports large-scale dough preparation in commercial kitchens.
- Built-In Timer**
 Programmable timer allows control over mixing cycles for consistent dough results in bakeries and pastry shops.
- Safety Features**
 Emergency stop and bowl guard safety switch regulate operation during food handling.
- Dual Mixing Speeds**
 Two mixing speeds and hook RPM of 120–240 provide versatility for different dough types and hydration levels.
- Durable Construction**
 Painted cast iron body with stainless steel bowl supports heavy-duty bakery and pizza restaurant 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 large-scale commercial dough preparation. It features a 77 qt stainless steel bowl with a dough capacity of 55 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 offers stability and durability for heavy-duty kitchen operations. Overall dimensions are 39" (L) x 22.6" (W) x 48.8" (H), and the unit weighs 661 lb.

This electric spiral mixer operates on 208 V, 3 phase, 18 A with 3500 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 70 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	18 ampere	Material	Painted Cast Iron
Phase	3 Phase	Plug Type	Hardwired
Voltage	208 volt	Wattage	3500 watt
Country of Origin	China	Selling Unit	1/Each
Dough Capacity	55 pound	Bowl Capacity	77 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	661 pound	Product Width	22.6 inch
Product Height	48.8 inch	Product length	39 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Height	55 inch	Shipping Length	41.3 inch
Shipping Weight	727.5 pound	Shipping Width	28 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	70 db	Timer	Included
Power Type	Electric	Number of bowls	1 Bowl
Series	PrepMaster Series		

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