



PrepMaster Series 20 Qt / 17 lb. Spiral Mixer

(Model: PMSM20)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✓ Dough Capacity**
 The 20 qt bowl with 17.5 lb dough capacity supports commercial bakery and pizza dough preparation.
- ✓ 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 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 for commercial dough preparation. It features a 20 qt stainless steel bowl with a dough capacity of 17.5 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 designed for stability and durability. Overall dimensions are 27.5" (L) x 15" (W) x 30" (H), and the unit weighs 154 lb. The compact footprint supports organized workspaces in commercial kitchens.

This electric spiral mixer operates on 110 V, 10 A with 1100 W wattage. It includes a built-in programmable timer and supports dough with low to high hydration. The plug type is NEMA 5-15P. Noise level during operation is 65 db, suitable for busy bakery and restaurant environments.

Safety features include an emergency stop and 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	10 ampere	Voltage	110 volt
Wattage	1100 watt	Dough Capacity	17.5 pound
Bowl Capacity	20 quart	Product Weight	154 pound
Product Width	15 inch	Product Height	30 inch
Product length	27.5 inch	Shipping Height	41 inch
Shipping Length	47 inch	Shipping Weight	225 pound
Shipping Width	32 inch	Material	Painted Cast Iron
Plug Type	NEMA 5-15P	Country of Origin	China
Selling Unit	1/Each	Bowl Material	Stainless Steel
Motor Type	Belt Driven Motor	No. of Speeds	Single Speed



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Timer Function	Built-In Programmable Timer	Dough Hydration	Low to High Hydration Dough
Safety Features	Emergency Stop & Bowl Guard Safety Switch	Type	Spiral Mixer
Hook RPM	185 RPM	RPM	15 RPM
Application	Bakeries, Pizza Restaurants, Pastry Shops	Usage	Commercial Use
Color	White/Silver	Noise Level	65 db
Timer	Included	Power Type	Electric
Number of bowls	1 Bowl	Series	PrepMaster Series

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