



PrepMaster Series 50 Qt / 44 lb. Spiral Mixer

(Model: PMSM50)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Large Dough Capacity**
The 50 qt bowl with 44 lb dough capacity supports high-volume bread and pizza dough work in commercial kitchens.
- ✓ **Built-In Timer**
Includes a programmable timer to manage mixing cycles for different dough types.
- ✓ **Safety Features**
Emergency stop and bowl guard safety switch regulate operation during food handling.
- ✓ **Belt-Driven Motor**
Single-speed belt-driven motor with 185 RPM hook speed provides consistent performance for heavy doughs.
- ✓ **Electric Power Operation**
Operates on 220 V, 14 A with 3080 W wattage and a NEMA 6-20P plug for commercial kitchen electrical setups.
- ✓ **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 commercial dough mixing. It features a 50 qt stainless steel bowl with a dough capacity of 44 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 structured dough preparation.

Constructed from painted cast iron in a white and silver finish, it offers durability and stability in busy workspaces. Overall dimensions are 36" (L) x 21" (W) x 37" (H), and the unit weighs 287 lb, providing a solid base for high-volume mixing.

This electric spiral mixer operates on 220 V, 14 A with 3080 W wattage and includes a built-in programmable timer for managing mixing duration. It connects using a NEMA 6-20P plug. Noise level during operation is 70 db, suitable for commercial kitchen environments.

Safety features include an emergency stop and bowl guard safety switch for regulated operation. 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	14 ampere	Material	Painted Cast Iron
Plug Type	NEMA 6-20P	Voltage	220 volt
Wattage	3080 watt	Country of Origin	China
Selling Unit	1/Each	Dough Capacity	44 pound
Bowl Capacity	50 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	287 pound
Product Width	21 inch	Product Height	37 inch
Product length	36 inch	Shipping Height	48 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Length	48 inch	Shipping Weight	400 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
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