

HOMF A PRODUCTS

PRODUCT CATEGORIES

- Planetary Mixer
- Spiral Mixers
- Meat Grinders
- Meat Mixer/Grinder
- Meat Tenderizers
- Vertical Cutter Mixer
- Pizza Dough Rollers
- Stainless Steel Meat Saw
- Bread Slicers
- Dough Sheeters
- Food Processor
- Dough Rounder / Divider
- Bowl Lifter / Tilter
- Hand-Held Mixers
- Potato Peelers
- Accessories

Spiral Mixer ASP-60

"Spiraling the competitor out of control"



Design

7Hp spiral mixer designed especially for heavy dough such as pizzas and bagels. This machine is designed with a long lasting stainless steel 110 qt bowl that can handle 132 lbs of dough and is equiped with a plastic cover to prevent flour flow out.

Two speed motor with timer and separate bowl drive motor. Bowl jog control makes for easy

unloading. Interlocked bowl guard switch prevents operation when guard is up. 220V/380V, 50Hz/60Hz, 3 phase.





Capacity: Flour capacity (kg)/(lbs) 40/88 Dough capacity (kg)/(lbs) 60/132 Bowl capacity (qts) 110 Dia. of bowl (mm) 600mm/24in Height of bowl (mm) 360mm/14.17in

Horsepower 7Hp / 1HP 1st speed (kw) 2.0 4.0 2nd speed (kw) 0.6 Bowl(kw)

Dimensions: 655mm/26in Width (mm) Length (mm)

1120/44in 1318/52in Height(mm)

Machine Weight (kg/lb): 380/838