



DOUGH MIXER DME-50

Capacity: 30 kg of flour.



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 50 l bowl.
- ✓ 1 or 2 speed appliances available.
- ✓ Removable bowl and liftable head.
- ✓ 3-phase models only.

Spiral dough mixer specially indicated for hard dough like pizza or bread.

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ Liftable head.
- ✓ Removable bowl.
- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- ✓ Transparent bowl cover in compliance with EN-453 norm.
- ✓ Equipped with timer.

INCLUDES

- ✓ 1 or 2-speed appliance. bowl.
- ✓ Liftable head and removable

OPTIONAL

- Wheels with brake.

SPECIFICATIONS

Bowl capacity: 50 l
Capacity per operation: 44 kg
Capacity in flour (50% water):30 kg

Loading

- ✓ Three phase (1v): 1500 W
 - ✓ 2v: 1500 W / 2200 W
- Bowl dimensions: 500 mm x 270 mm

External dimensions (W x D x H)

- ✓ Width: 530 mm
 - ✓ Depth: 850 mm
 - ✓ Height: 740 mm
- Net weight: 127 kg
IP Protection grade: 54
Crated dimensions
580 x 860 x 840 mm
Gross weight: 135 kg

AVAILABLE MODELS

5501150	Dough mixer DME-50 230-400/50/3
5501151	Dough mixer DME-50 230-400/60/3
5501152	Dough mixer DME-50 2V 400/50/3
5501153	Dough mixer DME-50 2V 220/60/3
5501154	Dough mixer DME-50 2V 230/50/3
5501156	Dough mixer DME-50 2V 440/60/3
5501157	Dough mixer DME-50 2V 400/60/3

* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN

sammic | sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 03/12/2025