



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

— SPIRAL MIXERS —

PSM-40E PSM-50E PSM-60E

- Safety guard, dough hook, kneading bar, and bowl are made of stainless steel.
- Solid and sturdy construction.
- The ability to knead both small and large quantity of dough perfectly.
- The mixer can run in three modes:
 - Manual: the timers are disabled.
 - Semi-automatic: allows the mixer to operate only in 1st speed or 2nd speed.
 - Automatic: the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed.
- The direction of bowl rotation can be reversed to facilitate dough removal.
- Front and rear casters allow for easy movement
- Standard components: telemecanique, Italian timer.
- Length of power cord is 8.5 ft (2.7 m)



MODEL	PSM-40E	PSM-50E	PSM-60E
FLOUR CAPACITY	1-20 Kg (2.2-44 lbs)	1-25 Kg (2.2-55 lbs)	1-37 Kg (2.2-82 lbs)
DOUGH CAPACITY	1.6-32 Kg (3.5-71 lbs)	1.6-40 Kg (3.5-88 lbs)	1.6-60 Kg (3.5-132 lbs)
1 ST SPEED	1.6Kw(2.1 HP) of 110 RPM	1.5 Kw (2.0 HP) 135 RPM	2.0 Kw (2.7 HP) 120 RPM
2 ND SPEED	3.3 Kw (4.4 HP) 230 RPM	3.0 Kw (4.0 HP) 270 RPM	3.7 Kw (5.0 HP) 240 RPM
BOWL MOTOR	0 HP, 23/11 RPM	0.55 HP, 18 RPM	0.55 HP, 17 RPM
VOLTAGE 208V/60/3	7.1 AMPS	6.8 AMPS	7.6 AMPS
NET DIMENSIONS (WxDxH)	24" x 36.2" x 48.4"	24.4" x 37.2" x 50"	28.4" x 47.6" x 56.2"
NET WEIGHT	277 Kg (610 lbs)	325 Kg (717 lbs)	490 Kg (1080 lbs)
SHIPPING DIMENSIONS (WxDxH)	26.4" x 40.6" x 56"	26.4" x 40.6" x 56"	29.9" x 49.2" x 65.5"
SHIPPING WEIGHT	330 Kg (728 lbs)	378 Kg (833 lbs)	570 Kg (1257 lbs)



514-737-9701
 786-600-4687
 TOLL FREE: 888-275-4538
 TOLL FREE: 844-218-8477

5659 ROYALMOUNT AVE, MONTREAL, QC, CANADA H4P2P9
 12000 BISCAYNE BLVD, SUITE #108, MIAMI, FL, USA 33181
 MVPGROUPCORP.COM SALES@MVPGROUPCORP.COM



**Warranty: Two years parts, one year labor
exclusive of wear items (except model PSM-160)**

Specifications subject to change without notice



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

— SPIRAL MIXERS —

PSM-80E PSM-120E PSM-160

- Safety guard, dough hook, kneading bar, and bowl are made of stainless steel.
- Solid and sturdy construction.
- The ability to knead both small and large quantity of dough perfectly.
- The mixer can run in three modes:
 - Manual: the timers are disabled.
 - Semi-automatic: allows the mixer to operate only in 1st speed or 2nd speed.
 - Automatic: the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed.
- The direction of bowl rotation can be reversed to facilitate dough removal.
- Front and rear casters allow for easy movement
- Standard components: telemecanique, Italian timer.
- Length of power cord is 8.5 ft (2.7 m)



MODEL	PSM-80E	PSM-120E	PSM-160 (Not ETL listed)
FLOUR CAPACITY	1-50 Kg (2.2-110 lbs)	2-75 Kg (4.4-165 lbs)	2-100 Kg (4.4-220 lbs)
DOUGH CAPACITY	1.6-80 Kg (3.5-176 lbs)	3.2-120 Kg (7.0-265 lbs)	3.2-160 Kg (7.0-353 lbs)
1 ST SPEED	2.6 Kw (3.5 HP) 120 RPM	3.7 Kw (5.0 HP) 100 RPM	5.5 Kw (7.4 HP) 100 RPM
2 ND SPEED	5.2 Kw (7.0 HP) 240 RPM	7.5 kw (10.0 RPM) 200 RPM	10 kw (13.0 HP) 200 RPM
BOWL MOTOR	0.55 HP, 17 RPM	0.75 HP, 16 RPM	1.1 HP, 16 RPM
VOLTAGE 208V/60/3	13.9 AMPS	15.2 AMPS	20 AMPS
NET DIMENSIONS (WxDxH)	28.4" x 47.6" x 56.3"	30.9" x 48.8" x 59"	37" x 56" x 67.6"
NET WEIGHT	512 Kg (1129 lbs)	670 Kg (1477 lbs)	925 Kg (2039 lbs)
SHIPPING DIMENSIONS (WxDxH)	29.9" x 49.2" x 65.5"	33.9" x 54" x 69"	41" x 62" x 77"
SHIPPING WEIGHT	590 Kg (1300 lbs)	750 Kg (1653 lbs)	1030 Kg (2271 lbs)



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Warranty: Two years parts, one year labor exclusive of wear items (except model PSM-160)

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