## Taino

## Spirall Mixers

## Features:

- Safety guard, dough hook, kneading bar, and bowl are made of stainless steel. A solid and sturdy construction.
-The ability to knead both small and large quantity of dough perfectly.
-The direction of bowl rotation can be reversed to facilitate dough removal.
- Standard components: Telemecanique, Italian timer.


## Operation 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.

MODELS:

## PSM-40E |PSM-50E|PSM-60E <br> 

 PSM-80E |PSM-120E
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## SPIRAL MIXER CAPACITY CHART

| MODEL | CAPACITY |  |  | NET | PRODUCT |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | BOWL | FLOUR | DOUGH | WEIGHT | DOUGH | DOUGH | DOUGH | DOUGH | DOUGH | DOUGH |
|  |  |  |  |  | HEAVY BREAD | BREAD ROLLS | WHOLE WHEAT | THIN PIZZA | MEDIUM PIZZA | THICK PIZZA |
|  | QUARTS (LITRES) | LBS (KG) | LBS (KG) | LBS (KG) | 55\%AR | 60\%AR | 70\%AR | 40\%AR | 50\%AR | 60\%AR |
|  |  |  |  |  | LBS (KG) | LBS (KG) | LBS (KG) | LBS (KG) | LBS (KG) | LBS (KG) |
| PSM-40E | 79 (75) | 44 (20) | 71 (32) | 610 (277) | 125 (57) | 135 (61) | 135 (61) | 75 (34) | 110 (50) | 135 (61) |
| PSM-50E | 81 (77) | 55 (25) | 88 (40) | 717 (325) | 140 (64) | 150 (68) | 150 (68) | 85 (38) | 120 (55) | 150 (68) |
| PSM-60E | 126 (120) | 82 (37) | 132 (60) | 1080 (490) | 200 (90) | 220 (100) | 220 (100) | 95 (43) | 190 (86) | 220 (100) |
| PSM-80E | 141 (134) | 110 (50) | 176 (80) | 1129 (512) | 220 (100) | 240 (108) | 240 (108) | 105 (48) | 210 (95) | 240 (108) |
| PSM-120E | 204 (194) | 165 (75) | 265 (120) | 1477 (670) | 290 (132) | 325 (147) | 325 (147) | 135 (61) | 260 (118) | 325 (147) |

Recommended maximum: Capacities based on $70^{\circ} \mathrm{F}\left(21^{\circ} \mathrm{C}\right)$ water and $12 \%$ flour moisture.
Absorption ratio formula - \% AR = weight of water (lbs) divided by weight of flour (lbs).
1 US gallon of water $=8.33 \mathrm{lbs} / 3.77 \mathrm{Kg}-1$ Canadian gallon of water $=10 \mathrm{lbs} / 4.54 \mathrm{Kg}$.
Use of ice, high gluten flour or water temperature below $70^{\circ} \mathrm{F}\left(21^{\circ} \mathrm{C}\right)$ requires a $10 \%$ reduction in batch size.
*NOTE: The maximum capacities indicated in our Spiral Mixer Capacity Chart are to be a guideline only. Varying factors such as the type of flour, water temperature, and other conditions may require the batch to be reduced.

| MODEL | PSM-40E | PSM-50E | PSM-60E | PSM-80E | PSM-120E |
| :--- | :---: | :---: | :---: | :---: | :---: |
| SPEED ARM 1 (RPM) | 110 | 135 | 120 | 120 | 100 |
| SPEED ARM 2 (RPM) | 230 | 270 | 240 | 240 | 200 |
| SPEED BOWL (RPM) | $11 / 23$ | 18 | 17 | 17 | 16 |

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