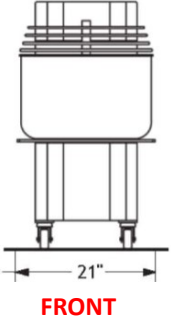
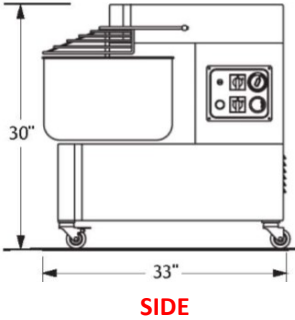


The PEP44-1 are custom manufactured spiral mixers. The Italian designed mixers come in an all stainless steel construction or a powder coated metallic silver finish. Made with the highest quality, reliability, and value. The gentle, coordinated, rolling motion of a stationary spiral auger with the rotation of the mixing bowl, gives maximum control of ingredient blending, dough development, remains cooler and has a superior finished product.



**Will Handle a
50 Lb. Bag of Flour!**



Dimensions & Power Specs	PEP44SS-3	PEP44MS-3
Material	Assembled completely in stainless steel	Metallic silver powder coated galvanized steel
Power 208/220 VAC, 3 Phase	60Hz	60Hz
Maximum Absorption kW (max)	2.2kW	2.2kW
Speeds	2	2
Horsepower	3.4HP	3.4HP
Weight	245 lbs.	245 lbs.
Spacing	6-inch from wall in rear, 10-inch clear on right side for access to controls.	
Capacity	50qt bowl size, 55 lbs. of flour, 16qt water (120-140) 9oz dough balls	
Features	Stainless steel removable bowl, shaft and protective guard. 0-30 min timer. Casters and brakes. Chain driven, geared motor.	

*Larger Size Mixer Available Upon Request



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