



Estella Equipment

Item #: 348SM100 Project: _____

Qty: _____ Date: _____ Approval: _____

Estella SM100 100 Qt. / 140 lb. Two-Speed Spiral Dough Mixer - 240V, 3 Phase, 8 1/2 HP

Item #348SM100



Technical Data

Width	42 1/2 Inches
Depth	25 9/16 Inches
Height	54 5/16 Inches
Power Cord Length	59 1/16 Inches
Bowl Height	14 5/8 Inches
Bowl Diameter	23 5/8 Inches
Amps	26.5 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	240 Volts

Features

- Spiral mixer design folds dough more efficiently than other mixing styles
- Durable fixed 100 qt. stainless steel mixing bowl
- 2 timers for each speed with auto-stop feature allows for multi-tasking in a busy kitchen
- Ideal for bakeries and pizzerias that use large amounts of dough
- Powerful 2 speed 8 1/2 hp motor is ideal for high-volume commercial establishments

Certifications



Hardwired



ETL Sanitation

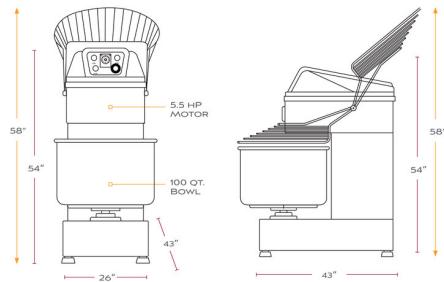


ETL, US & Canada

Technical Data

Wattage	6350 Watts
Bowl RPM	12 RPM
Casters	With Casters
Flour Capacity	11 - 88 lb.
Hook RPM	100 - 200 RPM
Horsepower	8 1/2 hp
Mixer Type	Spiral
Number of Mixing Heads	1
Plug Type	Hardwire
Power Type	Electric
Removable Bowl	Without Removable Bowl
Speeds	2 Speed
Timer	With Timer
Transmission Type	Belt-Driven
Type	Spiral Mixers
Volume Capacity	100 qt.
Weight Capacity	140 lb.

Plan View



Notes & Details

The Estella SM100 140 lb. spiral dough mixer will handle a range of dough products at your bakery, pizzeria, or restaurant. Designed with commercial applications in mind, this dough mixer has a durable fixed 100 qt. stainless steel bowl, and it can handle a flour capacity of 11 - 88 lb. Whether you're prepping pizzas or bread, you'll notice a notable uptick in your kitchen efficiency once you install this unit in your establishment.

This spiral dough mixer has an intuitive control panel that includes 2 timers, which will keep careful track of how long the mixer churns and prevent the dough from becoming overworked. Each timer can be set to start on the mixer's low speed and will swiftly transition to the high speed when the timer runs out. After selecting manual or auto mode with the dial, choose between the slow speed timer or the high-speed timer and use the buttons on the panel to precisely set your desired time by minutes and seconds up to 99 minutes. As a built-in precaution, the mixer has an auto stop failsafe that will turn off the unit once the timer hits zero, which is helpful for when employees are preoccupied with other tasks throughout the kitchen. The Estella SM100 140 lb. mixer also features a steel grated lid that allows for ingredients such as flour to be added to the dough as it is mixing without having to shut it off. The grate also keeps employees from sticking their hands in the bowl when the mixer is on, improving safety.

This unit's 2-speed, belt-driven motor, which has a power output of 6,350W, will handle a strenuous workload while yielding impressive results. The hooks operate on 2 different speeds - low (100 rpm) and high (200 rpm), while the bowl operates on 12 rpm. A sturdy base will keep the mixer in place while handling the rigors of commercial establishments. For easy cleaning and transportation, this mixer also includes casters on the bottom. This unit requires a 240V electrical connection for operation.

⚠️ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.