

Estella SM40 40 Qt. / 56 lb. Two-Speed Spiral Dough Mixer - 220V, 4 HP

Item #348SM40



Technical Data

Width	18 3/4 Inches
Depth	33 Inches
Height	39 1/4 Inches
Power Cord Length	59 1/16 Inches
Bowl Height	11 7/16 Inches
Bowl Diameter	17 11/16 Inches
Amps	13.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	220 Volts

Features

- Spiral mixer design mixes dough more efficiently than other mixing styles
- Durable fixed 40 qt. stainless steel mixing bowl with 35 lb. flour and 56 lb. dough capacity
- Includes 30 minute timer with auto-stop feature allows for multi-tasking in a busy kitchen
- Ideal for bakeries and pizzerias that use large amounts of dough
- 2 speeds for optimal precision; 220V, 4 HP

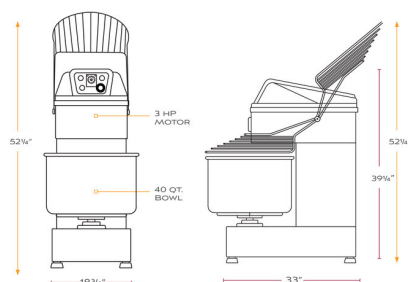
Certifications



Technical Data

Wattage	3000 Watts
Bowl RPM	15 - 20 RPM
Casters	Without Casters
Flour Capacity	4.4 - 35 lb.
Hook RPM	112 - 198 RPM
Horsepower	4 hp
Mixer Type	Spiral
Number of Mixing Heads	1
Plug Type	NEMA 6-20P
Power Type	Electric
Removable Bowl	Without Removable Bowl
Speeds	2 Speed
Timer	With Timer
Transmission Type	Belt-Driven
Type	Spiral Mixers
Volume Capacity	40 qt.
Weight Capacity	56 lb.

Plan View



Notes & Details

The Estella SM40 56 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 40 qt. stainless steel bowl, and it can handle a flour capacity of 4.4 - 35 lb. and a dough capacity of 56 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 a timer, which will keep careful track of how long the mixer churns and prevent the dough from becoming overworked. 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 SM40 56 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 3000W, will handle a strenuous workload while yielding impressive results. The hooks and bowls can operate on 2 different speeds - the hooks run at low (112 rpm) and high (198 rpm), while the bowl operates on low (15 rpm) and high (20 rpm). A sturdy base will keep the mixer in place while handling the rigors of commercial establishments. This unit requires a 220V 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.