

# Primo

## Spiral 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  
PSM-80E | PSM-120E





## SPIRAL MIXER CAPACITY CHART

MODEL	CAPACITY			NET	PRODUCT					
	BOWL	FLOUR	DOUGH	WEIGHT	DOUGH	DOUGH	DOUGH	DOUGH	DOUGH	DOUGH
	QUARTS (LITRES)	LBS (KG)	LBS (KG)	LBS (KG)	HEAVY BREAD	BREAD ROLLS	WHOLE WHEAT	THIN PIZZA	MEDIUM PIZZA	THICK PIZZA
					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°F (21°C) 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 lbs / 3.77 Kg — 1 Canadian gallon of water = 10lbs / 4.54 Kg.

Use of ice, high gluten flour or water temperature below 70°F (21°C) 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



## - 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)



PROJECT NAME: \_\_\_\_\_

LOCATION: \_\_\_\_\_

ITEM: \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL: \_\_\_\_\_

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 <sup>st</sup> 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 <sup>nd</sup> 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	13.9 A	15.2 A	20 A
NET DIMENSIONS (WxDxH)	29.1" 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 (1497 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)