

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



The Perfect Mix of Performance and Value!

## Spiral Floor Mixers

**GO SPIRAL — make more dough!**

*Spiral mixing action keeps amount of heat and air in the dough to a minimum. Get larger yields and a superior quality dough. Perfect for bakeries, pizzerias, commissaries and more!*



GSM130

### Models

GSM 130 (Pictured)  GSM175

### Standard Features

- Powerful dual high torque motors - for bowl and dough hook
- Manual and automatic control functions
- Two fixed speeds
- Dual 20 minute electronic digital timers allow automatic shift from 1st to 2nd speed
- Sturdy stainless steel bowl guard allows easy addition of ingredients and observation of mixing progress
- All metal construction with cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Heavy-duty steel support bar
- Reversible bowl drive for mixing smaller batches (1st speed only)
- Bowl jog control allows easy removal of dough and bowl cleaning for a quicker batch turnaround
- Stainless steel ball bearing bowl drive for extra durability
- Reinforced dough hook easily handles large, heavy batches
- Front and rear casters for mobility
- Includes 10.5-foot power cord

### Standard Accessories

- Stainless steel bowl
- Heavy-duty spiral dough hook

### Warranty

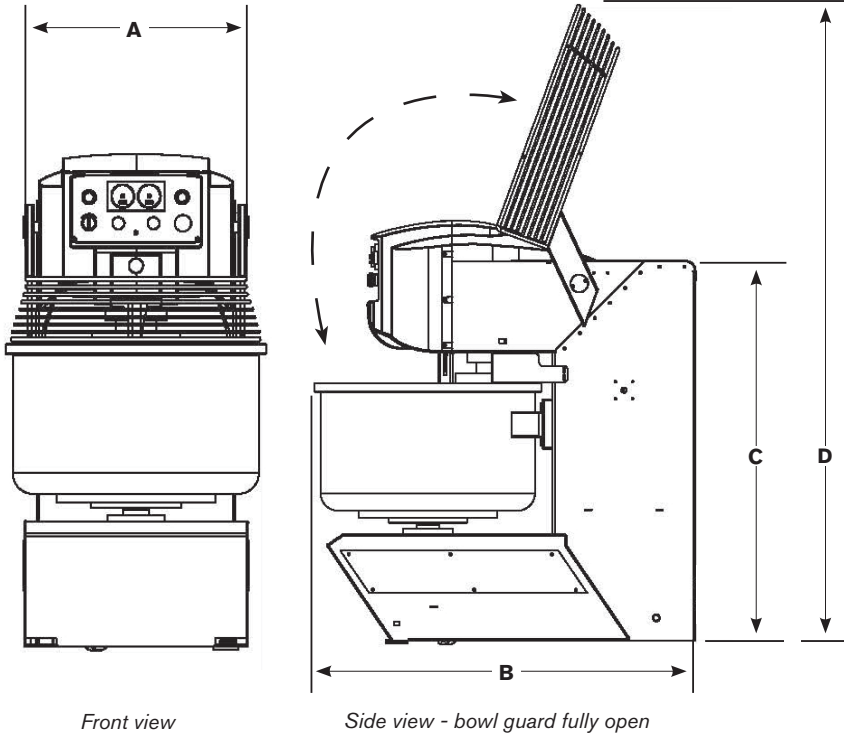
- Two year parts and labor

Capacity Chart on Reverse



Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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CAPACITY CHART		
Product	GSM130	GSM175
Raised Donut Dough (65% AR)	130 lbs (59 kg)	175 lbs (79.4 kg)
Bread and Roll Dough (60% AR)	130 lbs (59 kg)	175 lbs (79.4 kg)
Heavy Bread Dough (55% AR)	120 lbs (54 kg)	165 lbs (75 kg)
Pizza Dough, Thin (40% AR)	60 lbs (27 kg)	80 lbs (36 kg)
Pizza Dough, Medium (50% AR)	115 lbs (52 kg)	155 lbs (70 kg)
Pizza Dough, Thick (60% AR)	130 lbs (59 kg)	175 lbs (79.4 kg)

## DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **This product ships on a pallet. Freight class 85.**

Model	Dimensions			Net Wt	Shipping Dimensions	Ship Wt
	A - width	B - depth	C - height <small>With bowl guard fully open</small>			
<b>GSM130</b>	25.08" (63.7 cm)	43.7" (111 cm)	46.85" (119 cm)	683.43 lbs (310 kg)	47.64" x 28.35" x 54.33" (121 cm x 72 cm x 138 cm)	749.57 lbs (340 kg)
<b>GSM175</b>	28" (72 cm)	46" (117.6 cm)	48.6" (125 cm)	771.62 lbs (350 kg)	50.79" x 31.89" x 55.12" (129 cm x 81 cm x 140 cm)	837.76 lbs (380 kg)

Attached 10.5-foot flexible power cord. Requires a 3 phase NEMA L15-20P plug (not included).

## SPECIFICATIONS

Model	Motor Power / RPMs <i>Dough Hook</i>	Motor Power / RPMs <i>Bowl</i>	Volts	Amps	Controls
<b>GSM130</b>	2 HP / 98.5 - <b>1st speed</b>	3/4 HP / 25.45 RPMs	208/60/3	23A	Digital Timer Control
	4 HP / 197.5 - <b>2nd speed</b>				
<b>GSM175</b>	3.25 HP / 104 - <b>1st speed</b>	3/4 HP / 35 RPMs	208/60/3	23A	Digital Timer Control
	6 HP / 208 - <b>2nd speed</b>				

Spiral Mixer is all metal construction with FDA approved white powder coat. Unit has 2 fixed speeds, manual and automatic controls with dual 20 minute electronic timer for automatic shifting from 1st to 2nd speed. Mixer has dual motors, 3/4 HP bowl, dough hook is two speed (GSM130 - 2 HP/4 HP and GSM175 - 3.25 HP/6 HP). Motors are high torque, ball bearing, totally enclosed and fan cooled. Mixer comes standard with steel wire form interlocked bowl guard, stainless steel bowl and spiral dough hook. Unit includes ball bearing mounted front and back casters for mobility. Two year parts and labor warranty.