

MADE IN ITALY



Models:

SP 60 / 80 / 100 / 130 HKT-NE

Standard Features

- Two Independent Motors for Spiral Hook and for the bowl
- Two Electronic Timers for optimum control of mixing
- Reversible Direction of Bowl Rotation
- Ideal for working doughs for pizza shops, bakeries and restaurants
- Strong design of the bowl, spiral and shaft all made in Stainless steel
- Cover protection made in Stainless steel
- Trapezoidal Belts for highest silence
- Adjustable front feet



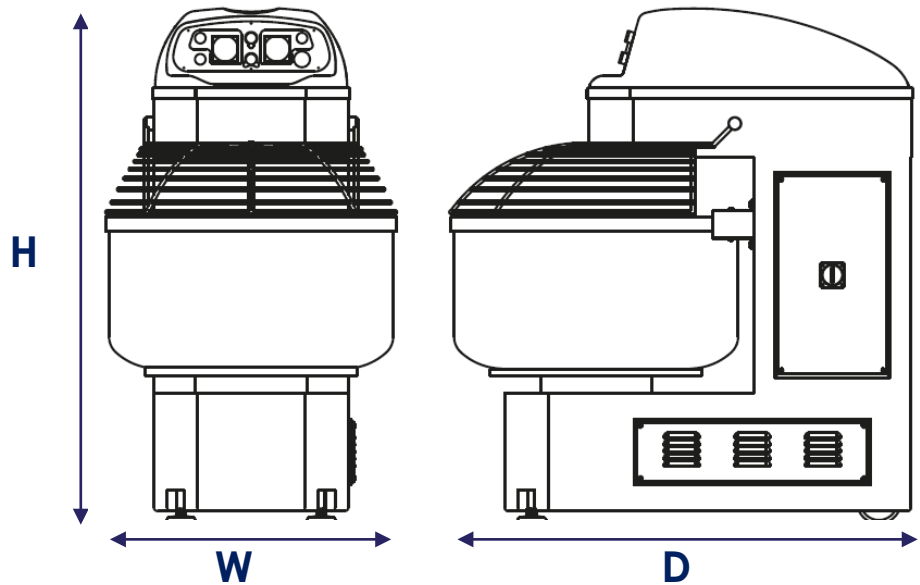
Control Panel



SP60HKT-NE



1-year parts and labor warranty (US Only)



SPECIFICATIONS				
	SP60HKT-NE	SP80HKT-NE	SP100HKT-NE	SP130HKT-NE
Bowl Volume	105.7 Qt (100 liters)	137.4 Qt (130 liters)	169.1 Qt (160 liters)	Qt (liters)
Flour Capacity	88 lbs (40 kg)	117 lbs (53 kg)	145.5 lbs (66 kg)	lbs (kg)
Speeds	2 Hook / 1 Bowl			
Power Supply	220V/60Hz/3ph			
Amps	Hook Speed 1	2.9	1.7	
	Hook Speed 2	4.9	5.8	
	Bowl	1.6	2.2	
Plug / Connection	Wire - No plug			
Unit Dim. WxDxH	24.8" x 46.5" x 51.7"	28.7" x 51.4" x 57.5"	28.7" x 51.4" x 57.5"	32.7" x 53.3" x 57.5"
	63 x 118 x 131.2 cm	73 x 130.5 x 146 cm	73 x 130.5 x 146 cm	83 x 135.5 x 146 cm
Unit Weight	815.7 lbs	1124.4 lbs	1146.4 lbs	lbs
	370 kg	510 kg	520 kg	kg



Notes:

- Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients
- Properly clean and dry after daily use to ensure the best performance and equipment longevity.



Wired
No Plug

AMPTO is continuously improving products. Specifications are subject to change without notice.