

# COUNTERTOP SPIRAL MIXERS



MADE IN ITALY



## MASSIMA M7

### Standard Features

- Designed for high hydration doughs
- Suitable for both Home and Professional use
- Variable Speed – 15 Positions
- Hook Speeds 90 to 280 RPM
- Digital Timer
- Hemispherical Bottomed Bowl (curved radius)
- Shaped pasta breaker rod with scraper to collect dough
- Belt Transmission – Maximum Reliability and Silence



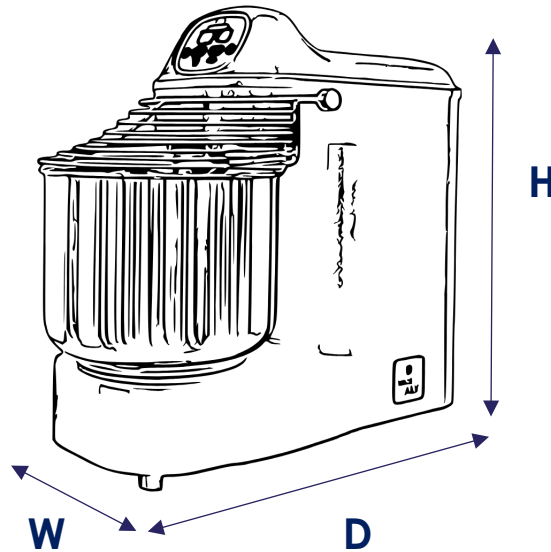
Variable Speed  
Control Panel



MASSIMA M7

1-year parts and labor warranty (US Only)

[ampto.com](http://ampto.com)



Shaped pasta breaker rod with scraper to collect dough

SPECIFICATIONS	
MASSIMA M7	
Bowl Volume	10 lbs. / 10.57 Qt / 2.64 Gal
Bowl Diameter	7.9" (20 cm)
Dough Capacity	15.4 lbs (7 kg)
Flour Capacity	7.7 lbs (3.5 kg)
Speeds	Variable
Spiral RPM	90 - 280
Bowl Height	10.2" (26 cm)
Motor Power (Hp)	2/3
Power Supply	110V/50-60Hz/1ph
Amps	5
Plug / Connection	NEMA 5-15P
External Dim. WxDxH	21.7" x 11" x 20.1"
	55 x 28 x 51 cm
Product Weight	81.6 lbs (37 kg)
Packed Unit Dim.	14" x 24" x 23"
Packed Unit Weight	95 lbs (43.1 kg)



Protective Cover Grid

\*Calculations made with 55% Hydration\*



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- To prevent damaging the unit when mixing batches of tougher, less hydrated dough, it is recommended that one reduces the number of rounds the spiral makes.



Nema 5-15 125 VAC  
2 Pole, 3 Wire  
Grounding

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