

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

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

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



*The Perfect Mix of Performance & Value*

# Spiral Floor Mixers

## Models

- ☐ **GSM130** (130 lb. capacity\*)
- ☐ **GSM175** (175 lb. capacity\*)



GSM130

### 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 one-year labor**

\* Capacity chart on reverse



### **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!*

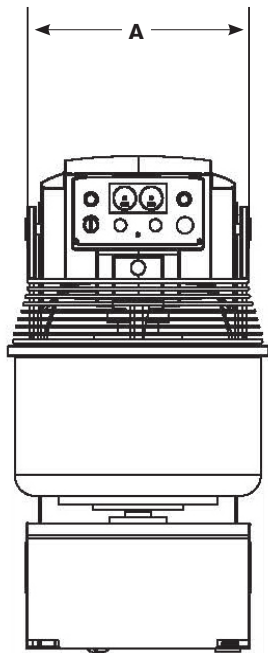
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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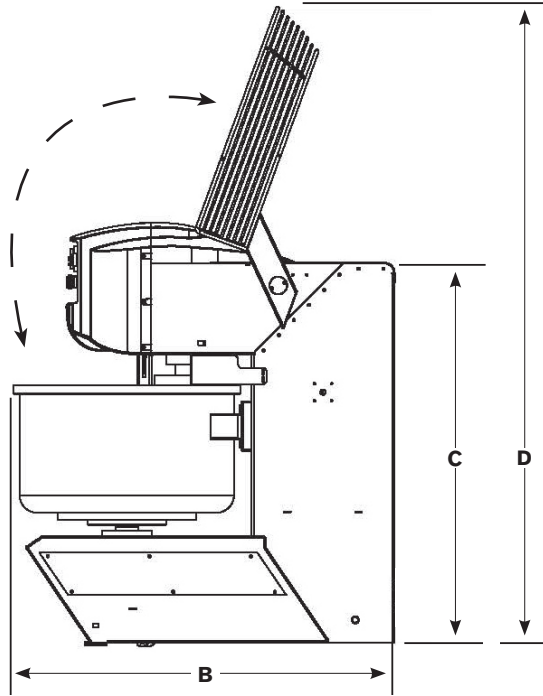


# Spiral Floor Mixers

**GSM130 / GSM175**



Front view



Side view - bowl guard fully open

## 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	D - height With bowl guard fully open			
<b>GSM130</b>	25" (63.7 cm)	42" (107 cm)	46.8" (118.9 cm)	70.7" (179.7 cm)	970 lbs	35.8" x 54.7" x 55" (91 cm x 139 cm x 140 cm)	1,036 lbs
<b>GSM175</b>	28" (72 cm)	46" (117.6 cm)	48.6" (123.8 cm)	76.6" (194.6 cm)	1,124 lbs	39.4" x 60.6" x 62" (100 cm x 154 cm x 158 cm)	1,212.5 lbs

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

## SPECIFICATIONS

Model	Motor Power / RPMs Dough Hook	Motor Power / RPMs Bowl	Volts	Amps	Controls
<b>GSM130</b>	2 HP / 104 - <b>1st speed</b>	3/4 HP / 35 RPMs	208/60/3	23A	Digital Timer Control
	4 HP / 208 - <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 one year labor warranty.