

WARING® COMMERCIAL

Drink Mixers Cat. No. DMC20, DMC30*

FEATURES:

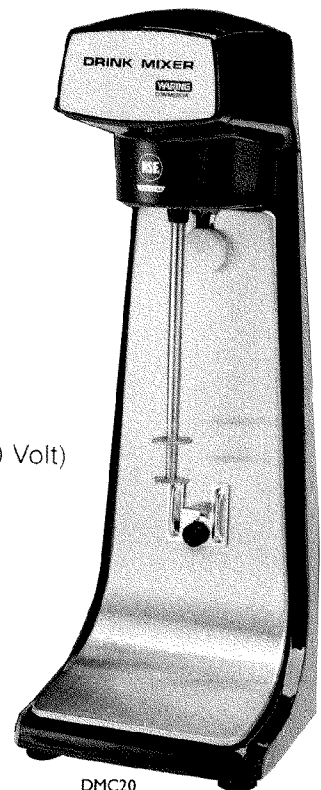
- Single spindle drink mixer with agitator for fast preparation of ice cream or yogurt shakes and thick drinks
- **Exclusive** – Removable all stainless steel front panel for easy cleaning
- Heavy duty die cast housing with baked enamel finish
- Fully automatic start – stop operation
- Heavy duty 2-speed (Hi-Lo) commercial motor captured in shock resistant rubber mounts for quiet trouble-free operation
- Lubricated-for-life ball bearings
- * ▪ Also available with 2 agitators (Flexible and solid disc) Model DMC30 – Not shown
- One Year Warranty
- Optional stainless steel (standard 28 oz.) container Cat. No. CAC20

SPECIFICATIONS:

- 120 Volt, 60 Hz, single phase AC motor
- 3-Conductor grounded cord set 6'
- Height: 19" Width: 7" Depth: 8"
- RPM (no load): 19,000 High; 14,000 Low
- UL, NSF, CSA Approved

ORDERING INFORMATION:

- Cat. Nos.: DMC20 and DMC30 Standard (120 Volt)
- Cat. No.: DMX20 (220/240V, 50 Hz)
- Cat. No.: DMX25 CSA Listed
- Std. Pkg.: 1
- Ship Wgt.: 11.6 lbs.
- Cubic Feet: 1.2





Dough Mixer

- Tank in Stainless steel 18/10 AISI 304
 - Spiral in stainless steel fusion high strength divisor in stainless steel 18/10 AISI 304.
 - Stainless steel bowl guard with security microswitch
 - Oil transmission/gear box, for more reliability and low sound emission.
 - Engine suspended, better ventilation, easier maintenance.
 - 24v low voltage control panel
 - Emergency stop switch
- NB: All dough mixers are supplied with castors. 2 castors are with brakes.



NT10/G-(230/1)



Dough Mixer 10 lit - Spiral version

- 1 speed.
- Tank diameter 260 mm (10 lit) = 8 kg dough.

mm	Hp	Kw	V	kg	m³
270x560xh540	0,5	0,4	230/1	47	0,13

NT22/G-(230/1)



Dough Mixer 22 lit - Spiral version

- 1 speed, timer
- Tank diameter 350 mm (22 lit) = 18 kg dough

mm	Hp	Kw	V	kg	m³
400x680xh690	1	0,7	230/1	81	0,29

NT33/G-(230/1)



Dough Mixer 33 lit - Spiral version.

- 1 speed, timer.
- Tank diameter 400 mm (33 lit) = 25 kg dough.

mm	Hp	Kw	V	kg	m ³
440x720xh830	1,5	2	230/1	114	0,42

NT42/G-VV



Dough Mixer 42 lit - Spiral version.

- Timer.
- Tank diameter 450 mm (42 lit) = 38 kg dough.

mm	Hp	Kw	V	kg	m ³
490x770xh860	2	1,5	230/1	118	0,46

NT53/G-VV



Dough Mixer 53 lit - Spiral version.

- Timer.
- Tank diameter 500 mm (53 lit) = 44 kg dough.

mm	Hp	Kw	V	kg	m ³
520x860xh760	2,2	2,2	230/1	150	0,57



Dough Mixer

- Tank in Stainless steel 18/10 AISI 304
 - Spiral in stainless steel fusion high strength divisor in stainless steel 18/10 AISI 304.
 - Stainless steel bowl guard with security microswitch
 - Oil transmission/gear box, for more reliability and low sound emission.
 - Engine suspended, better ventilation, easier maintenance.
 - 24v low voltage control panel
 - Emergency stop switch
- NB: All dough mixers are supplied with castors. 2 castors are with brakes.



NT22/G-ALZ/VV



Dough Mixer 22 litres - Spiral version

- Timer
- Tank diameter 350mm
- Removable bowl and tilting head (22 lit) = 18 kg dough

mm	Hp	Kw	V	kg	m ³
400x690xh680	1	1,1	230/1	94	0,3

NT33/G-ALZ/VV



Dough Mixer 22 litres - Spiral version

- Timer
- Tank diameter 400 mm
- Removable bowl and tilting head (33 lit) = 25 kg dough

mm	Hp	Kw	V	kg	m ³
400x800xh760	1,5	1,1	230/1	125	0,57

PPR-30S/2



Kneading-trough with fork, special pizzeria, 30 Kg, 2 speeds

- Analogical directive panel, low-voltage.
- Engine 2 speeds, traction by redactor motors, auto-lubricant, transmission by pulleys, very silent working.
- Emergency stop button, type "hot shot".
- Painted steel undercarriage, strong thickness.
- Basin, fork and divisor bar in stainless steel AISI 304, strong thickness, scratcher in basin, stainless steel and polyethylene.
- Protection grid of the basin in stainless steel, with micro-interrupter.
- Grader feet for the upgrade.

mm	kW	V	kg	m³
650x1100xh1230	1,43	400-230/3	180	1,4



Pizza form

- Manufactured entirely in stainless steel.
- Electronic thermostats.
- New sort of resistances, guaranteeing a bigger homogeneity in heat, thermostat probe is of the "thermoset" type, clearly more sensible.
- Rounded plate, forming a uniform peripheral border.
- Big space between the plates, clear view, easing the production process for a bigger productivity.
- Protection gird in stainless steel bordering the plates, with emergency switch.
- Easy to use thanks to the lever placed underneath the bottom plate, allowing to adjust the height of this last one.
- Specially designed for big productions (400 pcs/hour), for pizza's or pies.

DP30-EK(230/1)



Electric pizza form

- Ø till 300 mm.

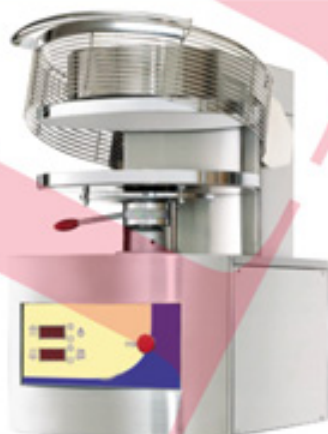
mm	kW	V	kg	m ³
500x610xh770	3.8	400-230/3	143	0.30

DP35-EK

Version : till Ø 350 mm.

mm	kW	V	kg	m ³
500x610xh770	3.8	400-230/3147	191	0.30

DP45-EK



Electric pizza form

- Ø till 450 mm.

mm	kW	V	kg	m ³
550x710xh845	6	400-230/3	191	0.4

P30I



Pizza roller

- Cold rolling system, diameter from 140 to 320 mm, adjustable thickness.
- For portions from 80 to 210 gr.
- Control at low power 24V.
- Manufactured in stainless steel AISI 304.

mm	Hp	kW	V	kg	m3
400x500xh630	0,33	0,25	230/1	35	0.17

PAD

Option : - Pedal control.

P40I



Pizza roller

- Cold rolling system, diameter from 260 to 420 mm, adjustable thickness.
- For portions from 210 to 700 gr.
- Control at low power 24V.
- Manufactured in stainless steel AISI 304.

mm	Hp	kW	V	kg	m3
530x530xh730	0,5	0,38	230/1	42	0.34

PAD

Option : - Pedal control.

PSP300+Z4



Mozzarella cutter - table model

- Delivered with 1 Z4 grater.
- Security system that starts the motor only when the lever is put in "working position".
- Control at low power 24V.

mm	Hp	kW	V	kg	m3
260x530xh510	0,75	0,55	230/1	25	0.15

HBM-20/V



Mixer, bases high, 20 LT.

- Versions "High" on base - Ideally conceived for average or small productions, any type of preparations, paste with cookies, paste for doddering or pizza pies, preparations for jokes, foams, creams and other products has to whip in snow... - painted steel Frame, higher material plastic lid - Protective grill out of stainless steel and plexiglass, when the grid is raised, the tank drops to the same time - Variable speed transmission and Timer- To the stopping of the machine, the rotation of the tool is braked - Stop key urgently standard "punch" - Systems of traction out of special steel, very quiet - Delivered Accessories of series: Whip, spatula, spiral and tank out of stainless.

mm	kW	V	kg	m ³
450x660xh1215	0,75	230/1	120	0,6

HBM-40/V



Mixer, bases high, 40 LT.

- Versions "High" on base - Ideally conceived for average or small productions, any type of preparations, paste with cookies, paste for doddering or pizza pies, preparations for jokes, foams, creams and other products has to whip in snow... - painted steel Frame, higher material plastic lid - Protective grill out of stainless steel and plexiglass, when the grid is raised, the tank drops to the same time - Variable speed transmission and Timer- To the stopping of the machine, the rotation of the tool is braked - Stop key urgently standard "punch" - Systems of traction out of special steel, very quiet - Delivered Accessories of series: Whip, spatula, spiral and tank out of stainless.

mm	kW	V	kg	m ³
590x870xh1400	2,2	230/1	200	1

HBM-60/V



Mixer, bases high, 60 LT.

- Versions "High" on base - Ideally conceived for average or small productions, any type of preparations, paste with cookies, paste for doddering or pizza pies, preparations for jokes, foams, creams and other products has to whip in snow... - painted steel Frame, higher material plastic lid - Protective grill out of stainless steel and plexiglass, when the grid is raised, the tank drops to the same time - Variable speed transmission and Timer- To the stopping of the machine, the rotation of the tool is braked - Stop key urgently standard "punch" - Systems of traction out of special steel, very quiet - Delivered Accessories of series: Whip, spatula, spiral and tank out of stainless.

mm	kW	V	kg	m ³
670x870xh1480	3	230/1	240	1,2

LB50-75/T



Strip mill, of table, 500x750 mm

- Ideally conceived for small and average productions, rolls any type of pastes (laminated, broken, soft pastes liftings, brioches,...).
- Synthetic matter Bands, with polyurethane.
- Regulation with precision thickness of the sheet of paste, constant production.
- Food polyethylene Scrapers and supports.
- Disassembling and easy reassembly of the scrapers, without tools.
- Opening of the cylinders of 0 - 38 mm.
- Cylinders out of chrome steel, diam. 84 mm.
- Rate of advance 50 cm/sec (1 speed).
- Band with double direction of walk (Dx & Gx).
- Painted steel Frame.
- Hand drive operations.
- Stop key urgently standard "punch".
- Protective grills rollers, out of stainless steel.
- Possibility of raising the tables, to decrease the obstruction at the time of the arrangement.



mm	kW	V	kg	m ³
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LB50-100/T

Strip mill, of table, 500x1000 mm

- Opening of the cylinders of 0 - 38 mm.
- Rate of advance 50 cm/sec (1 speed).

mm	kW	V	kg	m ³
2060x970	0,55	400-230/3	93	1,4

OLB/1

Engine with variable speed "Energy saving"

OLB/2

Posting digital, of the positioning of the cylinders

LM/50-10



Strip mill, on support, 500x1000 mm

- Opening of the cylinders of 0 - 55 mm
- Rate of advance 60cm/sec (1 speed).
- Treadle drives (or handbook) leaving free the hands of the operator.
- Systems of traction, auto--lubrifié



mm	kW	V	kg	m³
2660x970	0,55	400-230/3	190	1,7



LM/60-140

Strip mill, on support, 600x1400 mm

mm	kcal-h/kW	V	kg	m³
3460x1070	0,75	400-230/3	240	2,2

PSB-80/2



Kneader with spiral, DIGITAL, big capacity, 80 kg, 2 Speeds.

- Analogical directive panel, low-voltage
- Engine 2 speeds, traction by redactor motors, auto-lubricant, transmission by pulleys, very silent working
- Emergency stop button, type "hot shot"
- Painted steel undercarriage, strong thickness
- Basin, fork and divisor bar in stainless steel AISI 304, strong thickness, scratcher in basin, stainless steel and polyethylene
- Protection grid of the basin in stainless steel, with micro-interrupter
- Grader feet for the upgrade.

mm	kW	V	kg	m ³
750x1200xh1450	4,4	400-230/3	420	1,8

PSB-130/2

Kneader with spiral, DIGITAL, big capacity,, 130 Kg, 2 Speeds..

mm	kW	V	kg	m ³
850x1400xh1520	6,5	400-230/3	635	2,3

PSB-160/2

Kneader with spiral, DIGITAL, big capacity,, 160 Kg, 2 Speeds..

mm	kW	V	kg	m ³
960x1600xh1600	7,5	400-320/3	745	3,1

PSB-200/2

Kneader with spiral, DIGITAL, big capacity,, 200 Kg, 2 Speeds..

mm	kW	V	kg	m ³
960x1600xh1600	7,5	400-320/3	800	3,1

OPB/10

Probe to record the temperature out of tank

PBR-35/2



Kneaders has fork big capacity Grosses. 35 kg, 2 speeds

- Analogical directive panel, low-voltage
- Engine 2 speeds, traction by redactor motors, auto-lubricant, transmission by pulleys, very silent working
- Emergency stop button, type "hot shot"
- Painted steel undercarriage, strong thickness
- Basin, fork and divisor bar in stainless steel AISI 304, strong thickness, scratcher in basin, stainless steel and polyethylene
- Protection grid of the basin in stainless steel, with micro-interrupter
- Grader feet for the upgrade.



mm	kW	V	kg	m ³
650x1100xh1230	1,43	400-230/3	180	1,4

PBR-60/2

Kneaders has fork big capacity Grosses. 60 kg, 2 speeds

- Analogical directive panel, low-voltage
- Engine 2 speeds, traction by redactor motors, auto-lubricant, transmission by pulleys, very silent working
- Emergency stop button, type "hot shot"
- Painted steel undercarriage, strong thickness
- Basin, fork and divisor bar in stainless steel AISI 304, strong thickness, scratcher in basin, stainless steel and polyethylene
- Protection grid of the basin in stainless steel, with micro-interrupter
- Grader feet for the upgrade.

mm	kW	V	kg	m ³
700x1200xh1230	1,95	400-230/3	220	1,45

PBP-50/2



Kneader with swing arms "big capacity", 50 kg, 2 speeds

- The principle of the swing arms, allows an excellent oxygenation of the lump, an irreproachable quality. Are appropriate for kneading of mixtures soft like for more consistent mixtures
- Analogical control Panel, has low tension
- Adjustable Swing arms
- Engine has 2 speeds, traction by engrainages, self-lubricating, very quiet operation
- Stop key urgently standard "punch"
- Painted steel Frame, strong thickness
- Tanks, swing arms out of stainless steel AISI 304, strong thickness, the swing arms, can be easily dismounted
- Protective grill of the stainless steel tank, with device by micro switch. Levelling Feet for the upgrade.

mm	kW	V	kg	m ³
610x860xh1390	1,5	400-230/3	430	1,1

PBP-60/2

Kneader with swing arms "big capacity", 60 kg, 2 speeds

mm	kW	V	kg	m ³
610x860xh1444	1,5	400-230/3	445	1,25

PBP-80/2

Kneader with swing arms "big capacity", 80 kg, 2 speeds

mm	kW	V	kg	m ³
710x1220xh1660	2,2	400-230/3	470	1,6

PBP-120/2

Kneader with swing arms "big capacity", 120 kg, 2 speeds

mm	kW	V	kg	m ³
850x1050xh1700	4	400-230/3	550	2

HRP-7M



Mozzarella grate

- Frame extern in stainless steel, higher basin and of recovery in stainless steel AISI 304.
- Delivered with an grate 7 mm.
- Gears traction with oil bath.
- 24v low voltage control panel, thermal protection.
- Production 50 kg/h

mm	Hp	Kw	V	kg	m³
220x420xh430	1	0,75	230/1	18	0,07

PIZZAROTO



Heated display

- 3 rotating levels
- Structure in stainless steel
- 3 sides and glass door
- Internal light
- Control temperature 30 to 90°

mm	kW	V	kg	
450x450xh610	0,45	230/1	20	0,23