

# Slush Machines



*100% Italian quality!*

The new slush machine OASIS is environment friendly. Its cooling system is CFC free. The cylindrical evaporator is completely made in stainless steel in one piece with no weldings.



**OASIS1** - 2.6 gal (10 L)

- **Power:** 110V, 530W, 4.8A, 5-15P
- **Dimensions:**  
21" L x 10.5" W x 33" H
- **Net Weight:** 70.5 lbs
- **Ship Dims:**  
32" L x 37" W x 47" H
- **Ship wt.** 85 lbs



**OASIS2** - 2 x 2.6 gal (10 L)

- **Power:** 110V, 900W, 8.2A, 5-15P
- **Dimensions:**  
21" L x 16" W x 33" H
- **Net Weight:** 123 lbs
- **Ship Dims:**  
32" L x 40" W x 47" H
- **Ship wt.** 155 lbs



**OASIS3** - 3 x 2.6 gal (10 L)

- **Power:** 110V, 1100W, 10A, 5-15P
- **Dimensions:**  
21" L x 24" W x 33" H
- **Net Weight:** 158.5 lbs
- **Ship Dims:**  
32" L x 40" W x 47" H
- **Ship wt.** 210 lbs

Warranty: 1 year on parts and labor  
and 3 years on the compressor



**Refrigerant Unit**  
Forced air-cooled  
hermetic compressor.



**Chassis and Panels**  
All stainless steel  
and ABS.



**Lighting System**  
The innovative cover is in  
low tension (12V) wires free  
with LED technology.



**Dispensing System**  
The dispensing system  
is easy to use.  
The tank assembly and  
disassembly does not  
require any tools.

# Spiral Mixers

Spiral mixers are perfect for bakeries, pizza restaurants or pastry shops. They are used for mixing a variety of dough products, from very stiff dough with low hydration to a high hydration dough such as ciabatta breads, pie, cookie or pizza. The built-in timer allows to program and set the appropriate mixing times for various products needs. Built-in safety features include an emergency stop and a bowl guard switch. This machine is designed for commercial applications.

Warranty: 1 year Parts & Labor



**LM20T** - 20 Qt

- **Power:** 110V, 1100W, 10A, 5-15P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 8 kg (17.5 lbs)
- **Timer:** Included
- **Dimensions:** 27.5" L x 15" W x 30" H
- **Net Weight:** 154 lbs
- **Ship Dims:** 47" L x 32" W x 41" H
- **Ship wt:** 225 lbs



**LM30T** - 30 Qt

- **Power:** 220V, 2640W, 12A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 12 kg (26.5 lbs)
- **Timer:** Included
- **Dimensions:** 28.7" L x 17" W x 30" H
- **Net Weight:** 198 lbs
- **Ship Dims:** 47" L x 32" W x 43" H
- **Ship wt:** 275 lbs



**LM40T** - 40 Qt

- **Power:** 220V, 3080W, 14A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 16 kg (35 lbs)
- **Timer:** Included
- **Dimensions:** 34" L x 19" W x 37" H
- **Net Weight:** 280 lbs
- **Ship Dims:** 48" L x 40" W x 48" H
- **Ship wt:** 400 lbs



**LM50T** - 50 Qt

- **Power:** 220V, 3080W, 14A, 6-20P
- **Mixing Speed:** Hook: 185 r/min, Bowl: 15 r/min
- **Max Kneading Cap:** 20 kg (44 lbs)
- **Timer:** Included
- **Dimensions:** 36" L x 21" W x 37" H
- **Net Weight:** 287 lbs
- **Ship Dims:** 48" L x 32" W x 48" H
- **Ship wt:** 400 lbs

**LR GM25B** - 77 Qt

- **Power:** 208V, 2400W, 6.7A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 25 kg (55 lbs)
- **Timer:** Included
- **Dimensions:** 39" L x 22.6" W x 48.8" H
- **Net Weight:** 661 lbs
- **Ship Dims:** 41.3" L x 28" W x 55" H
- **Ship wt:** 727.5 lbs



**LR GM50B** - 137 Qt

- **Power:** 208V, 4500W, 12.5A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 50 kg (110 lbs)
- **Timer:** Included
- **Dimensions:** 43.3" L x 27.5" W x 59" H
- **Net Weight:** 882 lbs
- **Ship Dims:** 49" L x 31.2" W x 64.5" H
- **Ship wt:** 948 lbs



**LR GM75B** - 200 Qt

- **Power:** 208V, 11100W, 31A, Hard wire/3 phase
- **2 Mixing Speeds:** Hook: 120/240 r/min, Bowl: 20/40 r/min
- **Max Kneading Cap:** 75 kg (165 lbs)
- **Timer:** Included
- **Dimensions:** 52.4" L x 37.4" W x 59.4" H
- **Net Weight:** 1433 lbs
- **Ship Dims:** 58.8" L x 36.4" W x 61.4" H
- **Ship wt:** 1510.2 lbs



\* Capacities above refer to recommended batch loads for optimal machine longevity. Calculations based on 60% Absorption Rate.