

**SPIRAL MIXER**

**CONSTRUCTION & FEATURES**

Spiral Mixer is designed for heavy dough for mass production in food factory and bakery.

- Body construction with high quality structural carbon steel#45, power coated painting for excel-lent performance, easy cleaning and maintenance;
- Balancing mechanical design for stable operation
- Powerful dual motor designed for separate control of spiral arm and mixing bowl
- Reverse direction motor for with 2 way rotations for the bowl
- High efficient gear driven with variable speed control
- Digital control system and manual switch for problem-free operation
- Heavy duty wear and tear-resistant motor, gear, bearing for durability, strong performance with low noise
- Equipped with overload and phase loss protection system to protect motor and transmission component
- Interlocked bowl guard switch for safe operation
- Different capacity available for selection: 25kg/50kg/80kg/120kg



SPECIFICATIONS	Model	SM25	SM50	SM80	SM120
	Dimension mmH	550x860x1070	610x960x1250	750x1120x1300	830x1310x1450
	Capacity (Flour)	15	25	50	75
	Capacity (Dough)	25	50	80	120
	Voltage	220V/1Ph/50Hz Or 380V/3Ph/50Hz	380V/3Ph/50Hz	380V/3Ph/50Hz	380V/3Ph/50Hz
	Power	2.2kw	3.5kw	5.3kw	7kw
	1st speed	140rpm	135rpm	125rpm	130rpm
	2st speed	280rpm	270rpm	250rpm	260rpm
	Weight	135kg	280kg	385kg	475kg