



Spiral Mixer with fixed Bowl

Spiral Mixer

Model 18/SN—25/SN—38/SN—50/SN

The spiral mixer is finished in scratch-resistant paint for extremely easy cleaning. Safety features comply with the most rigorous European Directives (low voltage controls, micro-switch on pan lid, mechanical protection on moving parts). Components in direct contact with products being processed are made entirely in stainless steel (pan, spiral, rod and foodstuffs-compatible plastic (pan lid)). The different versions of the machine (18-25-38-50 kg. of kneaded product) cater for vast range of production needs, allowing various types of dough to be created (suitable above all for soft dough pizza and bread with a water content not less than 50% and a mixing time per batch of app.10 minutes). The double-speed option (available by request on models with three phase only) increases the machine's flexibility and significantly reduces batch processing times.



25/SN

Option: Trolley



Technical Information

Model	Max. dough capacity per batch	Power/ Voltage	Dimensions (WxDxH mm)	S/S mixing bowl	Weight
18/SN	18kg	0.75kW / 230V	350x670x600	22L	59kg
25/SN	25kg	1.5kW / 230V	430x730x690	32L	92kg
38/SN	38kg	1.5kW / 230/400V	480x800x710	42L	103kg
50/SN	50kg	3.5W / 400V	530x920x920	62L	177kg