

## 18/SN0



### Spiral Mixer with fixed Bowl

#### Features:

- Great for restaurants and pizza outlets
- Can produce different types of dough, especially indicated for soft dough as bread and pizza dough where the water content is not less than 50%
- Body lined with scratch proof paint
- Strong and solid non-slip chain drive
- Stainless steel wire lid
- Safety micro-switch on the lid
- Components in direct contact with the dough are manufactured in stainless steel (bowl: dia. 360 x 210(h) mm, spiral, rod)
- Bowl rotates in one direction - 90 rpm

**Optional:** Trolley T18 - Height: 80mm



Model	Power kW	Voltage (V)	Max. Capacity			Exterior (WxDxH) mm	Weight (KG)
			Flour	Dough	Bowl		
18/SN0	0.75	230 / 10A Plug	10KG	18KG	22L	380x660x648/ 951	60