

50/SN



Pic. 50/CN

Spiral Mixer with fixed Bowl - 2 Speeds & Timer

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%
- The spiral mixer has two speeds and a timer
- Strong and solid non-slip chain drive
- Body lined with scratch proof paint
- Components in direct contact with the dough are manufactured in stainless steel (bowl, spiral, rod)
- Equipped with stainless steel safety wire guard, automatic shut off when guard is lifted for safety
- Bowl rotates in one direction

Optional: Trolley T50 - Height: 80mm



Model	Power kW	Voltage (V)	Max. Capacity			Exterior (WxDxH) mm	Weight (KG)
			Flour	Dough	Bowl		
50/SN	3.5	400 / 3 PH	28KG	50KG	62L	530x920x920 / 1350	177