

Spiral Mixer - 30KG

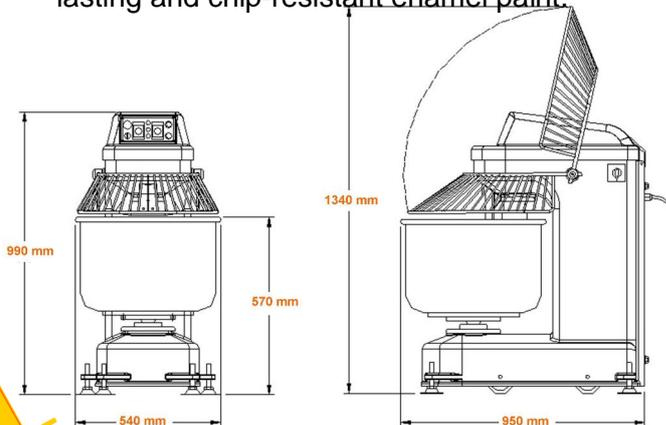
PROMIX

Model SM-50

The PROMIX belt driven Spiral Mixers are specially designed for busy retail Bakeries. Heavy-duty, reliable and easy to use!

Features:

- Bowl capacity: 18kg flour / 30kg wet dough mix / 50L
- Voltage: 400 V
- Full belt driven mixer
- Heavy duty design
- 2 Powerful motors, one to drive the spiral arm, one to drive the bowl
- High efficiency 2– speed controls give positive results of dough mixing
- 2 Timers, timer controlled mixing with manual override
- Bowl rotates in both directions
- Strong stainless steel spiral-agitator, guide bar and bowl
- Equipped with overload relay to protect motor and transmission components
- Stainless steel safety wire guard , automatic shut off when guard is lifted for safety
- Mixer is baked and coated with long lasting and chip-resistant enamel paint.



Model	Capacity			Dimensions WxDxH (mm)	Motors		Weight (KG)
	Flour	Dough	Bowl		Arm	Bowl	
SM-50	18KG	30KG	50L	540x950x990	2HP	1/2HP	185