Spiral Mixer - 40KG



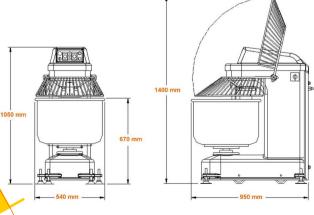
Model SM-70

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

Features:

- Bowl capacity: 24kg flour / 40kg wet dough mix / 70L
- Full belt driven mixer
- Voltage: 400 V
- 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	Motors		Weight
	Flour	Dough	Bowl	WxDxH (mm)	Arm	Bowl	(KG)
SM-70	24KG	40KG	70L	540x950x1050	2.5HP	1/2HP	205