



Spiral Mixer with removable Bowl

Spiral Mixer

Model 18/CN—25/CN—38/CN

The new spiral mixer mod. CN, created to respond to the new and more stringent hygienic regulations, enriches the already vast range of spiral mixers. It realizes some constructive solutions such as manual lifting of the head and extractable pan that make much easier the cleaning operations of the parts directly in contact with the product to be worked. Cleaning is also eased by the scratch-proof paint that lines the entire machine body. The parts in direct contact with food are in stainless steel (pan, spiral, pasta cutting rod) and plastic materials suitable for food-stuffs (basin cover). The safety equipment responds to the most severe European Directives (low voltage controls, micro-switch on pan cover, mechanical protections on moving parts).

In its various versions (for 18-25-38 kg. of kneaded product), the machine suits the most different production requirements and allows to create different types of kneaded product (especially indicated for soft kneaded products such as pizza and bread with a water content not less than 50% and a mixing time per batch of app.10 minutes).



Option: Trolley



Technical Information

| Model | Finished dough capacity per batch | Power/ Voltage | Dimensions (WxDxH mm) | S/S mixing bowl | Weight |
|-------|-----------------------------------|-------------------|--------------------------|-----------------|--------|
| 18/CN | 12kg | 0.75kW / 230V | 390x670x690 | 22L | 66kg |
| 25/CN | 18kg | 1.5kW / 230V | 430x730x780 | 32L | 103kg |
| 38/CN | 28kg | 2kW / 400V | 480x800x800 | 42L | 118kg |

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