

Spiral Mixer - 50KG

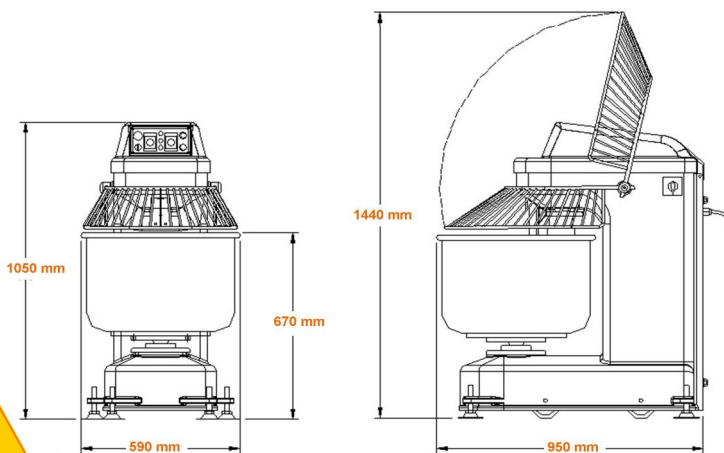
PROMIX

Model SM-80

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

Features:

- Bowl capacity: 30kg flour / 50kg wet dough mix / 80L
- Full belt driven mixer
- Voltage: 400 V
- Heavy duty design
- 2 heavy duty motors, one to drive the spiral arm, one to drive the bowl
- High efficiency 2- speed controls assure complete blending and 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
- 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-80	30KG	50KG	80L	590x950x1050	3HP	1HP	300