

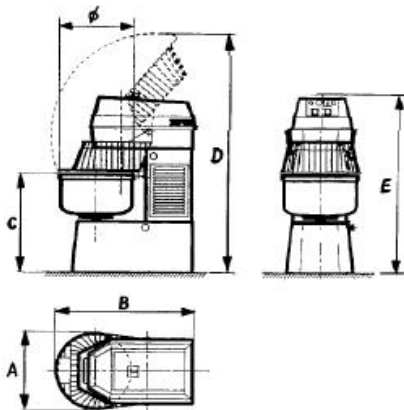
SPIRAL MIXER

USE

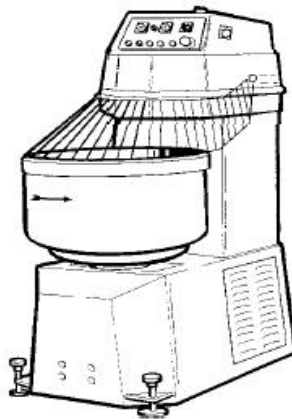
- The spiral mixer is a machine for mixing dough, pasta and pastry.
- It is for professional use

CONSTRUCTION

- Epoxy painted base (food-grade)
- Base mounted on castors
- 2 timers on auto model (1 on STD model)
- 2 arm speeds
- Stainless steel arm and dividing plate
- Motorised stainless steel bowl
- ABS safety guard on 50 STD and AUTO models
- Stainless steel safety grid
- 24 V control circuit
- Bowl reversal on 150, 200, 300 models



SPL 50 / 80 / 150



SPL 200 / 300

CAPACITY

Model	Flour	Dough	Pouring	Total
SPL 50	1.7 - 20 kg	2.7 - 32 kg	1 - 12 l	50 l
SPL 80	2.5 - 30 kg	4 - 48 kg	1.5 - 18 l	80 l
SPL 150	3.5 - 50 kg	5.5 - 80 kg	2 - 30 l	150 l
SPL 200	3.5 - 75 kg	5.5 - 120 kg	2 - 45 l	200 l
SPL 300	5 - 100 kg	8 - 160 kg	3 - 60 l	300 l

Model	Total power	Internal diameter	Net weight
SPL 50	1.5 kW	440 mm	225 kg
SPL 80	2.57 kW	550 mm	270 kg
SPL 150	4.55 kW	700 mm	385 kg
SPL 200	6.30 kW	800 mm	675 kg
SPL 300	8.15 kW	900 mm	690 kg

DIMENSIONS

Model	A Width	B Depth	C Loading height	D Height grid up	E Machine height
SPL 50	470 mm	880 mm	760 mm	1,715 mm	1,340 mm
SPL 80	580 mm	1,040 mm	770 mm	1,735 mm	1,330 mm
SPL 150	740 mm	1,140 mm	920 mm	1,870 mm	1,500 mm
SPL 200	840 mm	1,340 mm	810 mm	1,990 mm	1,550 mm
SPL 300	940 mm	1,480 mm	890 mm	2,090 mm	1,550 mm