

SPIRAL MIXER WITH FIXED BOWL

KSF40- 60- 80-130-160-200



MIXING LINE

Description: Heavy duty mixers purposely designed to meet the requirements of small and medium bakeries.

- > Fabricated steel structure.
- > Spiral made of high resistance stainless steel.
- > Bowl and central post of 18/10 stainless steel.
- > Two-speed motor for the spiral with 2 timers, independent motor for the bowl.
- > Supplied with two timers for automatic switching from slow to high speed and stop the machine at the end of mixing.
- > Bowl reverse rotation in slow speed.
- > V-belt drive system for noiseless working and minimum maintenance operations.
- > Equipped with wheels and anti-vibration adjustable pads for easy motion and maximum stability.
- > 24-Volt control board.

KSAF MODEL

Version for hard dough:

- > Double pulley spiral and bowl drive system
- > Reinforced spiral

Optional:

- > Closed safety guard



TECHNICAL DATA	KSF40	KSF60	KSF80L	KSF80	KSAF80	KSF130	KSAF130	KSF160	KSF200
Flour capacity	kg 25	37	50	50	50	80	80	100	130
Dough capacity	kg 40	60	80	80	80	130	130	160	200
Bowl capacity	lt. 70	95	142	142	142	216	216	273	298
Speeds	2	2	2	2	2	2	2	2	2
Dimensions	cm 57x105x120	60x110x120	73x120x146	75x120x146	75x120x146	83x130x146	86x130x146	95x150x160	95x150x160
Weight	kg 275	325	380	480	480	540	550	780	800
Power	kW 3.25	3.25	4	5	5	5.75	5.75	6.7	7.55

