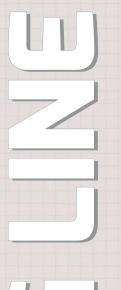
SPIRAL MIXER WITH FIXED BOWL

KSF40-60-80-130-160-200





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

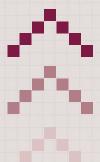
Version for hard dough:

- > 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 | |
| | | | | | | | | | | | |