

SPIRAL MIXER WITH REMOVABLE BOWL INDUSTRIAL VERSION



KSE 250-300-400G

MIXING LINE

Description: Heavy duty mixer purposely designed to meet the requirements of large and industrial 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, 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.
- > V-belt drive system for noiseless working and minimum maintenance operations.
- > Removable bowl.
- > 24-Volt control board.
- > Reversal of the bowl rotation in slow speed.

Optional:

- > Computer control
- > Probe for dough temperature



TECHNICAL DATA

	KSE250G	KSE300G	KSE400G
Flour capacity	kg 150	190	250
Dough capacity	kg 250	300	400
Bowl internal diam.	cm 100	110	120
Bowl capacity	lt. 368	455	620
Speeds n° - spiral	2	2	2
Speeds n° - bowl	1	1	1
Dimensions	cm 130x230x170	130X230X170	135X238X170
Weight	kg 1620	1720	1800
Power	kW 12.2	16.8	20

