

# SPIRAL MIXER WITH REMOVABLE BOWL

## KSE 80-130-160-200-250



# MIXING LINE

**Description:** Heavy duty mixer purposely designed to meet the requirements of medium and large 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.

### KSAE model

#### Version for hard dough

- > Double pulley spiral and bowl drive system
- > Reinforced spiral
- > Increased motor power

#### Optional:

- > Closed safety guard



### TECHNICAL DATA

		KSE80	KSE130	KSE160	KSE200	KSE250
Flour capacity	kg	50	80	100	125	150
Dough capacity	kg	80	130	160	200	250
Bowl internal diam.	cm	70	80	90	100	100
Bowl capacity	lt.	142	216	273	326	368
Speeds n° - spiral		2	2	2	2	2
Speeds n° - bowl		1	1	1	1	1
Dimensions	cm	95x165x125	103x175x130	108x185x130	112x189x137	115x195x137
Weight	kg	810	900	950	1210	1270
Power	kW	6.1	7.2	7.8	10	12.2

