

SPIRAL MIXER, SINGLE MOTOR, LIGHT DUTY

KSV 20- 30- 40- 50

KPS
BAKERY EQUIPMENT

MIXING LINE

Description: Light duty mixers purposely designed for pizza and bread production in few small batches per day.

- > Fabricated steel structure.
- > Spiral made of high resistance stainless steel.
- > Bowl and central post of 18/10 stainless steel.
- > Single two-speed motor

Optional:

- > Single phase version
- > Single speed version
- > Supporting frame
- > Castors



TECHNICAL DATA

		KSV20	KSV30	KSV40	KSV50
Bowl capacity	lt.	25	30	42	65
Dough capacity	kg	17-20	25-27	36-40	45-50
Speeds	n°	2	2	2	2
Dimensions	cm	38x68x65	42x70x76	48x80x83	53x85x97
Weight	kg	71	79	125	161
Power	kW	0.75	1.1	1.5	1.9

