

OVERTURNABLE SPIRAL MIXER

SPR130-160-200-250-300



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.
- Hydraulic lifting and discharge system.
- 24-Volt control board.
- Reversal of the bowl rotation in slow speed.

VERSION T:

discharge height 145 cm

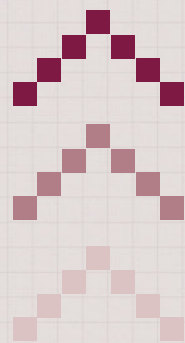
VERSION V:

discharge height 175 cm

SPRA MODEL

Version for hard dough

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



TECHNICAL DATA

		SPR130	SPR160	SPR200	SPR250	SPR300
Flour capacity	kg	100	100	125	150	180
Dough capacity	kg	130	160	200	250	300
Bowl capacity	lt.	157	216	250	300	380
Speeds - spiral	n°	2	2	2	2	2
Speeds - bowl	n°	1	1	1	1	1
Dimensions T	cm	160X140X150	170X160X165	170X160X165	175x160x165	180X165X165
	cm	160X140X175	170X160X175	170X160X175	175x160x175	180X165X175
Max. Height T	cm	245	250	250	255	260
	cm	270	280	280	310	320
Weight T	kg	920	1200	1240	1260	1340
	kg	1155	1400	1420	1500	1540
Power	kW	6.9	7.5	9.75	12.2	12.2