



MECNOSUD



SMM1060 Bakery Spiral Mixer

- 60kg Finished Product
- 40kg Flour
- 100L Bowl
- Dual Motors, 1 For The Bowl And One For The Hook
- Dual Automatic Timers
- Pulse Rotation Of Bowl For Easy Unloading
- Reversible Bowl
- 2 Speeds
- Stainless Steel Safety Guard
- Stainless Steel Head Plate Cover Above Spiral
- Min. Water To Flour Ratio Is 50%
- Plug Not Supplied. Installation Required
- Manufacture Code SP60



Technical Specifications

Spiral Motor Power: 1.5kW/3kW

Bowl Motor Power: 0.55kW

Voltage: 400V/3 Phase

Dimensions (A x B x C x D): 1180 x 1312 x 630 x 800mm

Weight: 370kg

