

BAKEWISE

professional bakery equipment

SINMAG SPIRAL MIXERS - SM SERIES

SINMAG

The SINMAG spiral mixers are known for their robust construction with a short mixing time and with a great kneading result, with low finished dough temperature.

Features

- Allows reversing of the bowl direction.
- Streamlined design for easy cleaning.
- This mixer has inbuilt wheels for mobility.
- Three stage digital timers and a bowl inching button are fitted as standard.

- * **1st Stage** - Slow reverse for blending of dry Ingredients
- * **2nd Stage** - Slow forward for initial stage of mixing process
- * **3rd Stage** - Fast forward for dough mixing

Spiral Mixer SM Series



Model	SM-25	SM-50	SM-80	SM-120	SM-200
Flour Capacity (kg)	12.5	25	50	75	125
Dough Capacity (kg)	25	50	80	120	200
Power (kW)	2.2	3	4.5	9	12
Outside Dimension (mm) (W*D*H)	590 X 880 X 1100	640 X 1080 X 1220	765 X 1280 X 1310	830 X 1470 X 1460	950 X 1710 X 1580
Weight (kg)	155	285	425	640	1050



Equipment supplies and 24/7 service to the baking industry

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