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GENERAL FEATURES

- Designed to gently mix a wide variety of doughs.
- Capacity: Dough 45 kg. / kg. flour.
- Simple to use manual control panel.
- 2-Speed Spiral & Timer.
- Stainless Steel Bowl, Spiral Arm, and Breaker Bar.
- Pulley Transmission Drives Arm and Bowl for Quiet Operation and Low Maintenance.
- Emergencies stop function.
- Safety guard (bowl lid) Prevents Operation with Guard Open.
- Occupy small spaces.
- One year warranty against defect of manufacturing and assembly.

TECHNICAL FEATURES

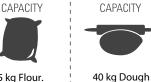
Voltage: 380 VAC 50 Hz

Model	Flour Capacity	Dough Capacity	Bowl Dimension	Bowl volume	Machine Dimension	Motor Power	Weight
Unit	Кд	Кд	ØxH(mm)	Lt.	LxWxH(mm)	kW	Кд
SP 45	25	40 (+5)	500 x 300	<i>70</i>	950 x 530 x 1070	1,5 - 2,5	195















70 lt

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Ask how you can optimize your bakery business and maximize your productivity?