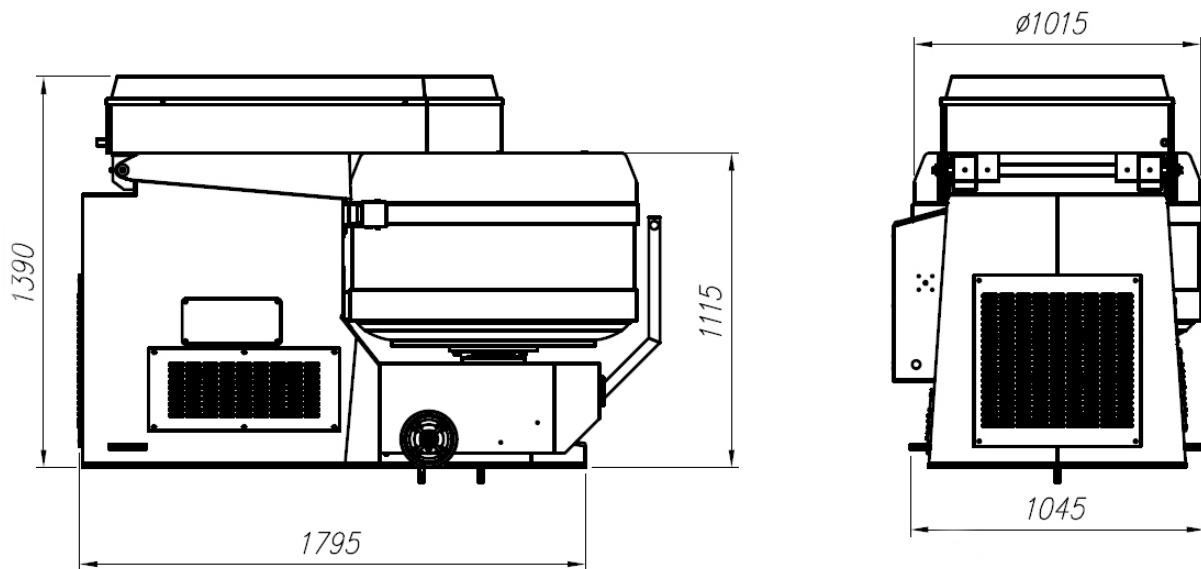




## GENERAL FEATURES

- High performance spiral mixers with removable bowl.
- Stainless steel bowl, spiral arm, breaker bar.
- Quiet, Steady, Reliable, Silent operation by Premium belt drive system.
- Two timers with automatic changeover from low to high speed.
- Automatic and manual usage mode.
- Micro-switch control safety feature.
- With two motors, one for the bowl and one for the spiral.
- Protection cover with security sensor.
- The bowl can be rotated in reverse motion.
- With the movable bowls it has a higher capacity of dough kneading and make fermentation by waiting dough after kneading in mobile bowls.
- Can be used to knead every kind of bread and other floury product dough and provides homogeneous mixture of dough.
- Saves energy and time by shortening the kneading time fairly.
- Produced in CE standards.
- One year warranty against defects of manufacturing and assembly.

## TECHNICAL FEATURES



Code	Bowl Flour Capacity Kg	Bowl Dough Capacity Kg	Bowl Diameter (mm)	Total Electric Power Kw	Mixers Capacity (Dough) Kg/h	Bowl and Spiral Speed (Min. - Max. )		Weight ±5 kg Kg
						Bowl (rpm)	Spiral (rpm)	
						SP 250M	150	

Electric Connection: 380 V 50 Hz, 3 Phase + N+PE



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