

25/SN-3



Spiral Mixer with fixed Bowl - 2 Speeds & Timer

Features:

- Great for restaurants and pizza outlets
- Can produce different types of dough, especially indicated for soft dough as bread and pizza dough where the water content is not less than 50%
- The spiral mixer has two speeds and a timer
- Strong and solid non-slip chain drive
- Body lined with scratch proof paint
- Components in direct contact with the dough are manufactured in stainless steel (bowl, spiral, rod)
- Equipped with stainless steel safety wire guard, automatic shut off when guard is lifted for safety
- Bowl rotates in one direction

Optional: Trolley T25 - Height: 80mm



| Model | Power kW | Voltage (V) | Max. Capacity | | | Exterior (WxDxH) mm | Weight (KG) |
|---------|----------|-------------|---------------|-------|------|---------------------|-------------|
| | | | Flour | Dough | Bowl | | |
| 25/SN-3 | 1.5 | 400 / 3 PH | 15KG | 25KG | 32L | 430x780x710 / 1090 | 100 |