

MIDI 5 Spiral Mixer
Standard and high hydration dough
Dough capacity 5kg



MAIN FEATURES

- *High strength metal carpentry frame*
- *Movement transmission with belts and chains*
- *Single phase power supply with schuko plug*
- *10 speeds*
- *Safety guards in ABS or in stainless steel grid*
- *Safety device with machine blocking when the bowl guard is raised*

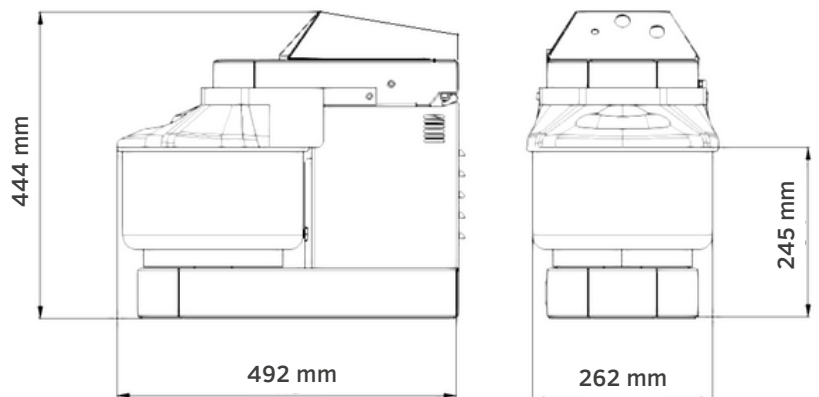
ADVANTAGES

*Ideal machine for hard/soft wheat doughs, in order to produce:
bread, pizza, focaccia and large leavened products.*

Using the speed variator you can always find ideal working condition

TECHNICAL FEATURES

Installed Power	0,37KW
Volt	230V / 50-60Hz
Dough Capacity	1 - 5 Kg
Flour Capacity	0,4 - 2,5 Kg
Bowl Capacity	7,5 lt
Water Capacity	0,6 - 2,5 lt
Rotation speed of the 50 Hz tool	Speed variator 60 - 310 rpm
Weight	32 Kg



Warnings:
 Uses other than those envisaged by the Manufacturer must be authorized by the same.
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