

MIDI 20 PLUS
Spiral Mixer
With fixed bowl
Dough capacity 20 kg

avancini



MAIN FEATURES

High strength metal carpentry frame.

Belt transmission and chains.

Stainless steel bowl, kneading tool and central column.

10 speed mode selector.

Possibility inversion of tool and bowl movement direction.

Control panel and electrical system IP55 class protection.

The machine is built in compliance with the safety,hygienic and electrical regulations in force

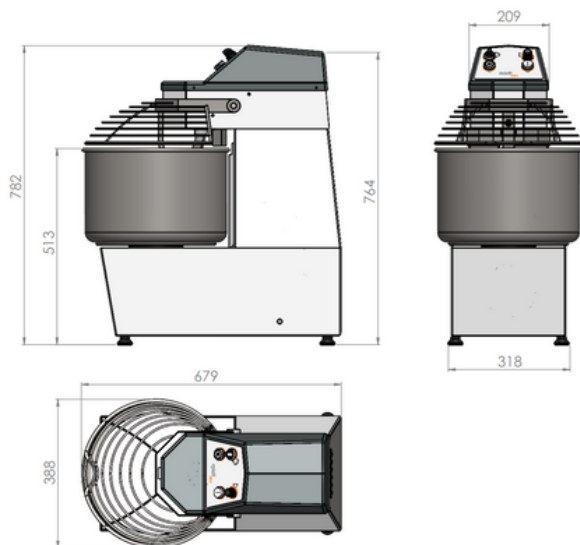
ADVANTAGES

*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	1,1KW
Power supply	230V/50Hz/1ph
	230V/50Hz/3ph
	220V/60Hz/3ph
Dough Capacity	2 - 20 Kg
Flour Capacity	2 - 10 Kg
Bowl Capacity	23 lt
Water Capacity	1 - 10 lt
Rotation 1°speed	60 rpm
Rotation 10°speed	270 rpm
Weight	80 Kg



Warnings:

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