

**SPV 20 Spiral mixer**  
**Standard and high hydro dough**  
**Dough capacity 18 kg**



**MAIN FEATURES**

- *Stainless steel bowl*
- *Spiral tool in high strength stainless steel*
- *Belt and chain transmission*
- *10 speed mode selector*
- *Single phase power supply, any shop can use it*
- *Timer as standard*
- *Safety guards in stainless steel grid or ABS*
- *The machine is built in compliance with the safety,hygienic and electrical regulations in force*



**ADVANTAGES**

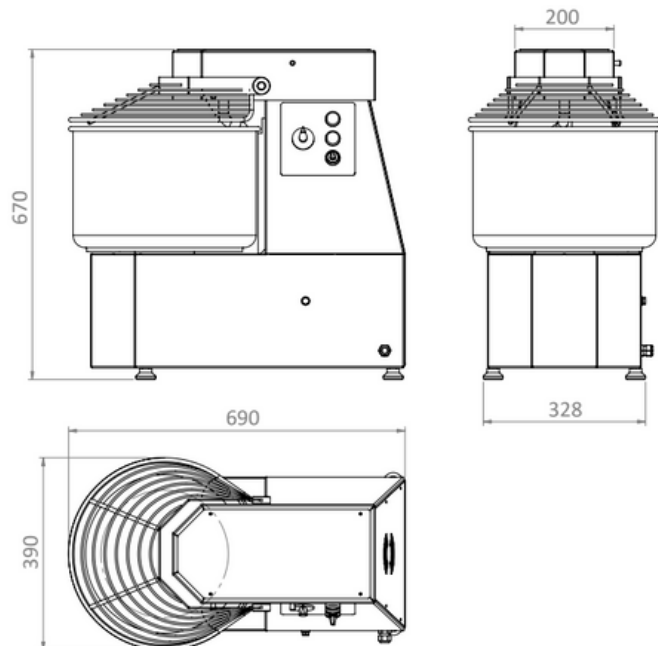
*Ideal machine for hard/soft wheat doughs,in order to produce: bread, pizza, focaccia and large leavened products.*

*Using the speed variator you can always find ideal working condition*

**TECHNICAL FEATURES**

Installed Power	0,75 kW
Power supply	200-240V
	50-60Hz
	sigle-phase
Dough Capacity	1,8* - 18 Kg
Flour Capacity	1 - 12 Kg
Bowl Capacity	23 lt
Water Capacity	0,8- 9 lt
Rotation 1°speed	75 rpm
Rotation 10°speed	240 rpm
Weight	70 Kg

\* Quantity may vary based on type of flour and % of water



Warnings:  
 Uses other than those envisaged by the Manufacturer must be authorized by the same.  
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KMP Srl  
 Sede legale: Via del lavoro, 45  
 z.i.Molina- 36034 Malo (VI)

+39 0445 637222  
 +39 0445 370307

[www.kmp.srl](http://www.kmp.srl)  
 mail: [info@kmp.srl](mailto:info@kmp.srl)  
 pec: [kmp.srl@legalmail.com](mailto:kmp.srl@legalmail.com)