

SPV 40 Spiral mixer
Standard and high hydro dough
Dough capacity 40 kg



MAIN FEATURES

- *Stainless steel bowl, spiral tool in high strength stainless steel*
- *Oil bain gear box transmission, 2 belts form motor to gearbox and 2 chains between shaft and tool*
- *Single phase power supply, any shop can use it*
- *10 speed mode selector*
- *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

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|-------------------|--------------|
| Installed Power | 2,20 kW |
| Power supply | 200-240V |
| | 50- 60 Hz |
| | single phase |
| Dough Capacity | 6 - 40 Kg |
| Flour Capacity | 4 - 25Kg |
| Bowl Capacity | 49 lt |
| Water Capacity | 2 - 19 lt |
| Rotation 1°speed | 70 rpm |
| Rotation 10°speed | 255 rpm |
| Weight | 124 Kg |

