

**SPV 60 Spiral mixer**  
**Standard and high hydro dough**  
**Dough capacity 60 kg**



**MAIN FEATURES**

- *Stainless steel bowl, spiral tool in high strength stainless steel*
- *Transmission composed by 2 belts form motor to the second transmission and 2 chains between shaft and spiral tool*
- *Single phase power supply, any shop can use it*
- *10 speed mode selector*
- *Timer as standard*
- *Supplied with bowl support*
- *Safety guards in stainless steel grid or ABS*
- *The machine is built in compliance with the safety,hygienic and electrical regulations in force*

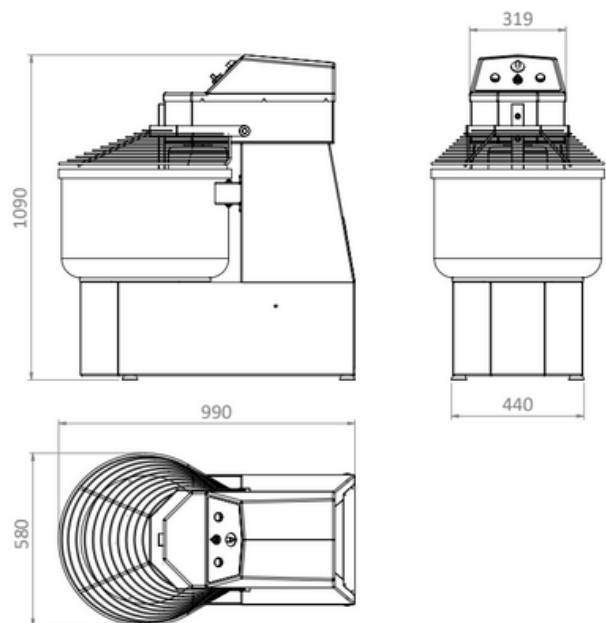
**ADVANTAGES**

*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	2,20KW
Power supply	200-240V
	50- 60 Hz
	mono o trifase
Dough Capacity	9 - 60 Kg
Flour Capacity	6 - 39 Kg
Bowl Capacity	85 lt
Water Capacity	3 - 29 lt
Rotation 1°speed	70 giri/min
Rotation 10°speed	255 giri/min
Weight	215 Kg



**Warnings:**

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