SPX 100 Spiral mixer with 2 motors and 2 speeds Dough capacity 100 kg





- Bowl, safety guard and dough divider in stainless steel
- · High-strength special stainless steel spiral
- Movement transmission by belts, eliminating noise and costly maintenance
- 24-volt low-voltage control panel
- 2 timers, to program the work cycle and ensure its constant repetition
- Bowl jog push button to facilitate extraction dough operation
- Safety device with machine blocking when the bowl guard is raised
- Selector switch for reverse bowl rotation
- Two fixed wheels and two adjustable feet, for easy moving and positioning









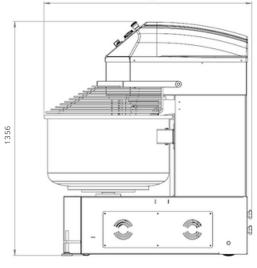
Plastic cover

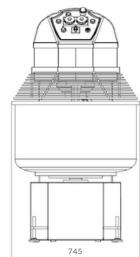
ADVANTAGES

Fast mixers, manufactured with sturdy and reliable mechanics, ensure perfect processing of any type of bread and pizza dough for a smooth and refined result.

TECHNICAL FEATURES

Dough capacity	(min/max)	Kg 10/100
Flour capacity	(min/max)	Kg 7/60
Water capacity	(min/max)	Lt 4/40
Bowl volume	Lt	155
Hydro	min-max	55%-65%
Bowl motor	kW	0,55
Spiral motor	1st/2nd kW	4,7/2,6
Power supply	V	400/3/50
Electric motor brake		included
Net weight	Kg	410





Warnings:

Uses other than those envisaged by the Manufacturer must be authorized by the same. It is not possible to claim rights the data, descriptions and illustrations.



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