

25/SN



Spiral Mixer with fixed Bowl

Features:

- Great for restaurants and pizza outlets
- Can produce different types of dough, especially indicated for soft dough as bread and pizza dough where the water content is not less than 50%
- Body lined with scratch proof paint
- Strong and solid non-slip chain drive
- Components in direct contact with the dough are manufactured in stainless steel (bowl, spiral, rod)
- Bowl rotates in one direction

Optional: Trolley T25 - Height: 80mm



Model	Power kW	Voltage (V)	Max. Capacity			Exterior (WxDxH) mm	Weight (KG)
			Flour	Dough	Bowl		
25/SN	1.5	230 / 10A Plug	15KG	25KG	32L	430x780x710 / 1090	96