

## AUTORIBALTANTE CLASSIC LINE 200KG DOUGH MIXER

SUNAR200CLB



The images shown are for illustration purposes only and may not be an exact representation of the product

### PRODUCT FEATURES

Suitable doughs with hydration more than 60%  
Spiral arm speed 105/210 rpm  
Bowl speed 14 rpm  
Belt transmission  
2 motors, 2 speeds, 2 timers and bowl reverse  
Bench discharge h 140 cm  
Easy dough extraction thanks to the bowl Jog push-button  
Possibility to mix small quantities too  
Closed bowl protection

2 SPEEDS - suitable for mixing dough with hydration more than 60%, spiral arm speed 105/210 rpm, bowl speed 14 rpm.

DOUBLE TIMERS - allows to set the time of the first and second speeds.

REVERSE - The bowl reverse allows the ingredients to absorb together without mixing them. It is suitable for biga, pre-dough and natural yeast/ sourdough refresh.

CLOSED BOWL PROTECTION. - It guarantees a higher hygiene and it avoids the emissions of powders in all the working phases.

### TECHNICAL SPECIFICATIONS

| Model       | Dimensions<br>WxDxH (mm) | Weight<br>(kg) | Dough capacity<br>(kg) | Bowl volume<br>(L) | Spiral arm motor<br>(kW) | Lifter motor<br>(kW) |
|-------------|--------------------------|----------------|------------------------|--------------------|--------------------------|----------------------|
| SUNAR200CLB | 1690x1790x1680           | 1250           | 200                    | 306                | 5.0 / 8.0                | 1.5                  |