

SPIRAL MIXER 100 KG DOUGH

FORM100MIX



PRODUCT FEATURES

The machine has two motors, bowl reversing facility and two timed speeds.
Thanks to the special shape of the bowl and of the spiral, the mixer gives the best results in terms of compact and homogenous dough. The spiral arm design and its rotation system, with the special shape of the shaft, increase the amount of the oxygen incorporated into the dough, reducing the working temperature.
The spiral technology and the possibility of reversing the bowl's rotation means large or small quantities of dough can be mixed in the same machine.
The main body is made of a heavy blocs system, which reduces the tension and torsion stress-force typical for this type of machine. The shaft, spiral arm, safety grids and bowl are made of stainless steel.
The V-belt transmission, direct for the arm and geared-down for the bowl, uses trapezoidal belts to eliminate vibrations and noise. All movements are assembled on bearings.

TECHNICAL SPECIFICATIONS

Model	WxDxH (mm)	Bowl Volume (L)	Dough (kg)	Power (W)
FORM100MIX	1220x730x450	157	100	2.4 - 4.4