



W&P Reedy

Est. 1935

Supply, service and manufacture of pastry chefs and bakers equipment

SINMAG SPIRAL MIXER: KM-25

The Sinmag fixed bowl spiral mixers are widely known for their robust construction and modern design. With a short mixing time and a great kneading result, dough is consistently produced at a low temperature allowing for maximum elasticity and stability.

The SINMAG spiral mixers carry an array of Baker favoured features including –

- Reversing of the bowl direction
- Digital control panel
- Streamline design for easy and effective cleaning
- Inbuilt wheels for mobility
- Safety grids
- Three stage digital times and a bowl inching button are fitted as standard:
 - 1st Stage – Slow reverse for blending of dry ingredients
 - 2nd Stage – Slow forward for initial stage of mixing process
 - 3rd Stage – Fast forward for dough mixing



KM-25 SPECIFICATIONS

- FLOUR CAPACITY – 12.5KG
- DOUGH CAPACITY – 25KG
- SIZE – 520MM(W) X 860MM(D) X 1070MM(H)
- WEIGHT – 135KG
- SPIRAL POWER – 2.2KW
- SPIRAL SPEED – 140RPM (1ST) & 280RPM (2ND)
- BOWL SPEED – 12.8RPM (1ST) & 25.5RPM (2ND)

SINMAG

Call 1800 819 689
or visit
www.wpreedy.com.au

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