



W & P REEDY

SERVICE, SUPPLY & MANUFACTURE OF PASTRY COOKS AND BAKERS EQUIPMENT

ESTABLISHED 1935

Spiral Mixer 80kg KM-80T

Sinmag 80 kg dough spiral mixer KM 80T

The SINMAG spiral mixers are known for their robust construction with a short mixing time and with a great kneading result, with low finished dough temperature.

- Twin motors allows reversing of the bowl direction.
- Streamline design for easy cleaning.
- This mixer has inbuilt wheels for mobility.
- Three stage digital timers and a bowl inching button are fitted as standard.

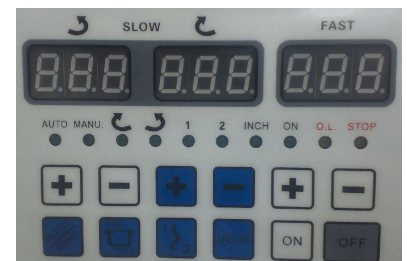
1st Stage - Slow reverse for blending of dry ingredients

2nd Stage - Slow forward for initial stage of mixing process

3rd Stage - Fast forward for dough mixing

MODEL KM 80T

Flour capacity	50kg
Dough capacity	80 kg
Power	415 volt, spiral 4,125Kw, bowl 1,125Kw
Size	Width 720mm x Depth 1,120mm x Height 1,300mm
Weight	385kg



NEW 3 stage timer



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