



EST. 1935

# W&P Reedy PTY LTD.

## THE NEXT LEVEL

Service, supply and manufacture of pastry cooks and bakers equipment

### SINMAG SM-120D SPIRAL MIXER

Sinmag 120kg dough spiral mixer SM-120D

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.

Digital timer and a bowl inching button are fitted as standard.

Slow reverse for blending of dry ingredients

Slow forward for initial stage of mixing process

Fast forward for dough mixing

MODEL SM-120D

Flour capacity 75kg

Dough capacity 120kg

Power 415 volt, spiral 9Kw, bowl

0.55Kw

Size Width 830mm x Depth

1,300mm x Height 1,460mm

Weight 610kg

\* Requires 40-50 amp breaker for second speed start due to torque of motor



# Call 1800 819 689

or visit

[www.wpreedy.com.au](http://www.wpreedy.com.au)

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**SINMAG**

**SITEP**

**RONDO**  
DOUGH-SHOW & TESTER

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baking system

**MIMAC**  
food processing equipment

**watercut**