



# W & P REEDY

SERVICE, SUPPLY & MANUFACTURE OF PASTRY COOKS AND BAKERS EQUIPMENT

**ESTABLISHED 1935**

## SPIRAL MIXER 120KG



### 120 kg Dough Spiral Mixer

Sinmag spiral mixers are known for

- Robust construction
- Short mixing time and with an excellent kneading result
- Low finished dough temperature
- Streamline design for easy cleaning
- Digital timers and a bowl inching button are fitted as standard, with manual override
- This mixer has inbuilt wheels for mobility

<b>Flour capacity</b>	75kg
<b>Dough capacity</b>	120 kg
<b>Power</b>	415 volt, Spiral 9Kw, Bowl 0.55Kw
<b>Width</b>	830mm
<b>Depth</b>	1,300mm
<b>Height</b>	1,460mm
<b>Weight</b>	610kg



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