



W & P REEDY

SERVICE, SUPPLY & MANUFACTURE OF PASTRY COOKS AND BAKERS EQUIPMENT

ESTABLISHED 1935

SPIRAL MIXER 80KG

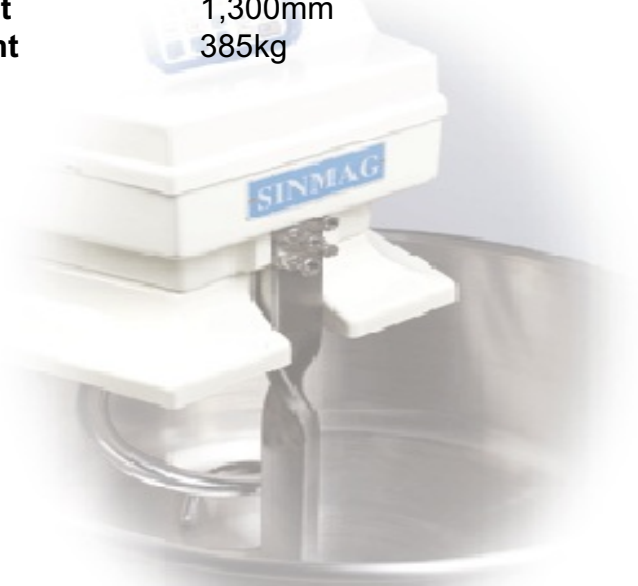


80 kg Dough Spiral Mixer

Sinmag spiral mixers are known for

- Robust construction
- Short mixing time and with a 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

Flour capacity	50kg
Dough capacity	80 kg
Power	415 volt, Spiral 4,125Kw, Bowl 1,125Kw
Width	720mm
Depth	1,120mm
Height	1,300mm
Weight	385kg



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bakery equipment suppliers association



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