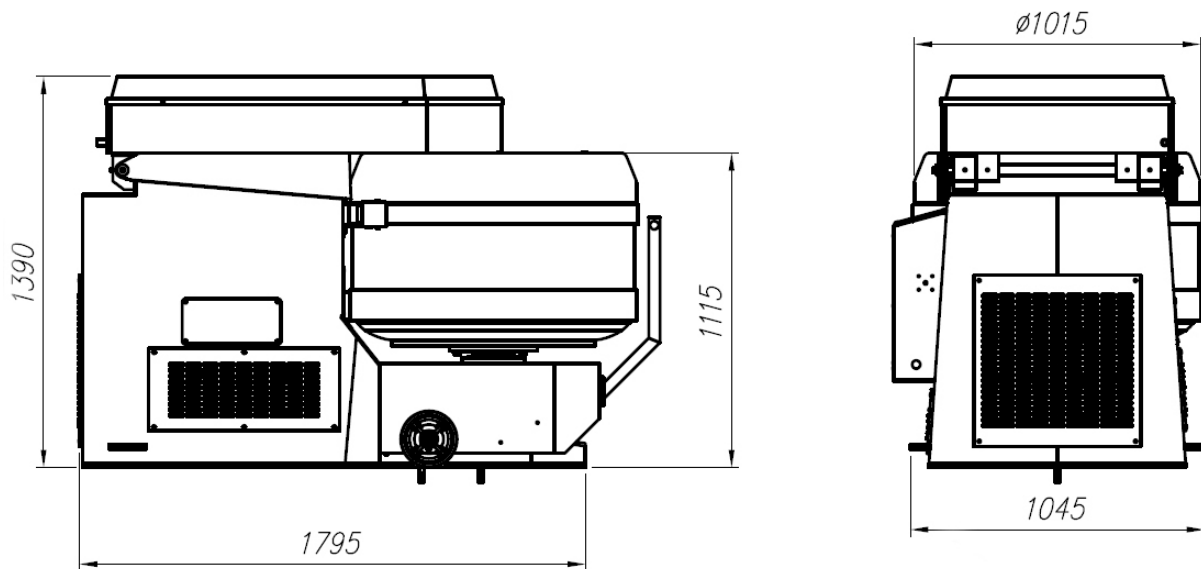




GENERAL FEATURES

- High performance spiral mixers with removable bowl.
- Stainless steel bowl, spiral arm, breaker bar.
- Quiet, Steady, Reliable, Silent operation by Premium belt drive system.
- Two timers with automatic changeover from low to high speed.
- Automatic and manual usage mode.
- Micro-switch control safety feature.
- With two motors, one for the bowl and one for the spiral.
- Protection cover with security sensor.
- The bowl can be rotated in reverse motion.
- With the movable bowls it has a higher capacity of dough kneading and make fermentation by waiting dough after kneading in mobile bowls.
- Can be used to knead every kind of bread and other floury product dough and provides homogeneous mixture of dough.
- Saves energy and time by shortening the kneading time fairly.
- Produced in CE standards.
- One year warranty against manufacturing and installation defects.

TECHNICAL FEATURES



Electric Connection: 380 V 50 Hz, 3 Phase+N+PE

Code	Bowl Flour Capacity	Bowl Dough Capacity	Bowl Diameter	Machine Dimensions	Electric Power	Weight
	Kg	Kg	(mm)	A x B x H (mm)	Kw	Kg
SP 250M	150	250	Ø1000 x 480	1091 x 2085 x 1387	18.6	1820



W: ibakery.com.au - E: sales@ibakery.com.au - M: 0450 600 800

Ask how you can optimize your bakery business and maximize your productivity?

Makes Your Bakery Productive!