







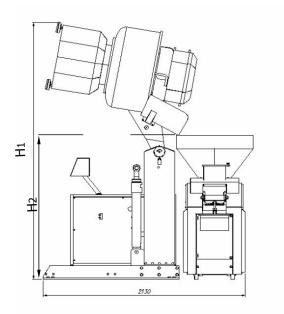


- Heavy duty hydraulic system for tilting the mixer. - Designed to operate close to the point of discharge.

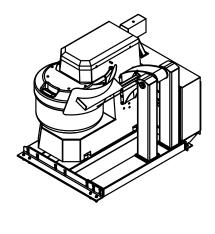
GENERAL FEATURES

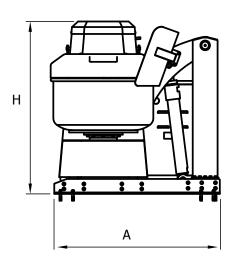
- Integrated hydraulic lifting unit
- Silent operation by belt drive system.
- Two timers with automatic changeover from low to high speed.
- Stainless steel bowl, spiral arm and dividing blade.
- With two motors, one for the bowl and one for the spiral.
- Protection cover with security sensor.
- The bowl can be rotated in reverse motion.
- Produced in CE standards.
- One year warranty against manufacturing and installation defects.

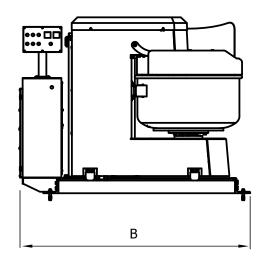
TECHNICAL FEATURES



Hydraulic discharge Spiral Mixers with Volumetric Divider







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

Code	Bowl Flour Capacity	Bowl Dough Capacity	Bowl Diameter	Machine Dimensions	Height of the Machine on Discharge Position	Discharge Height	Electric Power	Weight
	Kg	Kg	(mm)	A x B x H (mm)	H1 (mm)	H2 (mm)	Kw	Kg
SP 130k	80	130	Ø 800 x 410	1341 x 1748 x 1385	2673	1500	10	1280
SP 200k	125	200	Ø 900 x 475	1520 x 1946 x 1748	3004	1562	11	1640



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