

### Spiral Mixer

Spiral Mixer with Mobile Bowl used to mix and knead the dough in a short time that provides Homogenate Dough Mixture, recommended as the first solution for Bakeries and Confectioneries.

Spiral Mixer operates in Manual and Automatic systems with two programmable timers.

Ideal for Mixing the Bigger Volume of Dough in a Short Time

Provided with Removable Bowl and Hydraulic Locking System

Reverse Bowl Rotation

Low Noise Level



<b>Technical Data</b>					
<b>Model</b>	<b>Bowl Dimension (Diameter-Height)</b>	<b>Weight (Kg)</b>	<b>Length-Width-Height (Cm)</b>	<b>Motor Power (Kw)</b>	<b>Bowl Capacity (Litr)</b>
<b>ASM 50</b>	500x360	220	53x95x107	1.5 - 2.5	1.5
<b>ASM 60</b>	600x320	300	62x113x120	2.5 - 3.2	2
<b>ASM 100</b>	700x390	410	70x125x125	3.5 - 5.5	2.8
<b>ASM 120</b>	800x430	440	83x133x134	4 - 6	3.4
<b>ASM 160</b>	900x430	650	93x142x144	5.5 - 7.5	4