

## Removable bowl spiral mixer – Spiral A

New removable-bowl spiral kneading machine for intensive use. Suitable for use by small craftsmen or industrial manufacturers, the new Spiral A is capable of kneading different types of dough in succession, while maintaining a real guarantee of quality at all times.

### Construction

- Reinforced rigidified steel structure
- Structure mounted on 6 feet for easy cleaning
- External structure coated with epoxy (food grade)
- Front surface of head and body coated with stainless steel protective layer
- Safety grille on bowl or sealed stainless steel safety lid for reduced dust emission
- Lower edge of stainless steel bowl specially shaped with "almond-shaped beading" to provide better coupling between the driving system and the bowl
- Bowl strengthened by a welded flat strip
- Stainless steel arm, bowl and dividing plate
- Easy fitting and removal of the bowl using the hydraulic head lifting mechanism
- Bowl pre-connection device makes it easy to fit the machine on an uneven surface
- Friction wheel transmission of movement to the bowl
- Belt and pulley transmission
- 2-speed spiral rotation
- Variable bowl rotation speed
- Reverse bowl rotation available in 1st gear
- Electronic control panel with large LCD display
- Memory facility handles and names 99 recipes
- Fault warning device
- The bowl, with its new ergonomic grip, is perfectly adaptable to any hydraulic or screw lifting system, discharging on to a bench or into a dividing hopper.



Reference	Model with Stainless Steel grid
99301010	Spiral A 250 E**
99301020	Spiral A 300 E
99301030	Spiral A 360 E
Model with Stainless Steel lid	
99301011	Extra bowl on trolley 250 **
99301021	Extra bowl on trolley 300
99301031	Extra bowl on trolley 360

Options
Infra-red temperature probe
Ingrédient containers (max 2 containerss)
99301040 Spiral A 250 E **
99301050 Spiral A 300 E
99301060 Spiral A 360 E
Accessories
External structure completely in steel inox