

Fixed bowl spiral mixer

The spiral mixer bowl and hook shape (spiral) ensure smooth dough. The dividing blade is perfectly adapted to the hook and bowl which improves the oxygenation at low temperature. Suitable for all kinds of dough. The technology of spiral mixers together with the ability of reversing the bowl, enables mixture of small and large quantities of flour, on a scale from 1 to 20, except Spiral 50.

Construction

- Epoxy painted body (food grade) on castors
- Stainless steel arm, bowl and dividing plate
- Stainless steel safety grid for all models
- Hot-formed anti-shock ABS top cover
- Stainless steel safety grille or transparent anti-projection safety lid, depending on model
- ABS safety grid available for Spiral 50 E
- Electronic control with high resistant membrane on keyboard
- Mixing time setting for 1st and 2nd speed
- Spiral 50 and Spiral 70 have a single common motor for bowl and spiral
- The other models are fitted with two motors : one for the bowl and one for the spiral
- Power supply : three phase 400V 50 Hz (on Standard models)



Reference	Model with Stainless steel grid
99220500	Spiral 50 E
99210610	Spiral 70 E **
99220810	Spiral 80 E
99221100	Spiral 110 E **
99221500	Spiral 150 E
99222000	Spiral 200 E
99222500	Spiral 250 E **
99223000	Spiral 300 E

Reference Model with safety see-through lid	Reference Model with safety see-through lid
99220502	Spiral 50 E
99220612	Spiral 70 E **
99220812	Spiral 80 E
99221102	Spiral 110 E **
99221501	Spiral 150 E
99222002	Spiral 200 E
99222501	Spiral 250 E **
99223001	Spiral 300 E

Options

- stainless steel
- special voltage frame