SPIRAL DOUGH MIXERS
FLOOR STANDING

FEATURES
- Robust construction
- The particular shape of the spiral allows for a perfectly mixed dough
- Bowl, spiral, central column and protection grid is made from stainless steel
- Oil bath gear motor provides a particular silent transmission system
- Fitted with protection grid for increased safety
- Fitted with a 30 minute timer
- Fitted with castors for ease of movement and cleaning

GEAR DRIVEN

20 LITRE

SPECIFICATIONS

ELECTRICITY	0.75kW, 220V, Single Phase
DIMENSIONS	385 x 670 x 770mm high
WEIGHT	75kg
DOUGH CAPACITY	8kg
BOWL DIAMETER	360mm
ORDER CODE	**DMP1020**

30 LITRE

SPECIFICATIONS

DIMENSIONS	385 x 730 x 810mm high
WEIGHT	92kg
DOUGH CAPACITY	12kg
BOWL DIAMETER	400mm

SINGLE PHASE

ELECTRICITY	1.1kW, 220V, Single Phase
ORDER CODE	**DMP1030**

3 PHASE

ELECTRICITY	1.5kW, 380V, 3 Phase + N
ORDER CODE	**DMP3030**

50 LITRE

SPECIFICATIONS

ELECTRICITY	1.5kW, 380V, 3 Phase + N
DIMENSIONS	480 x 790 x 820mm high
WEIGHT	121kg
DOUGH CAPACITY	20kg
BOWL DIAMETER	450mm
ORDER CODE	**DMP3050**