



Rasita Bisami
SPECIALTY FOOD SERVICES EQUIPMENT

Spiral Mixer
SPV 60



STANDARD FEATURES

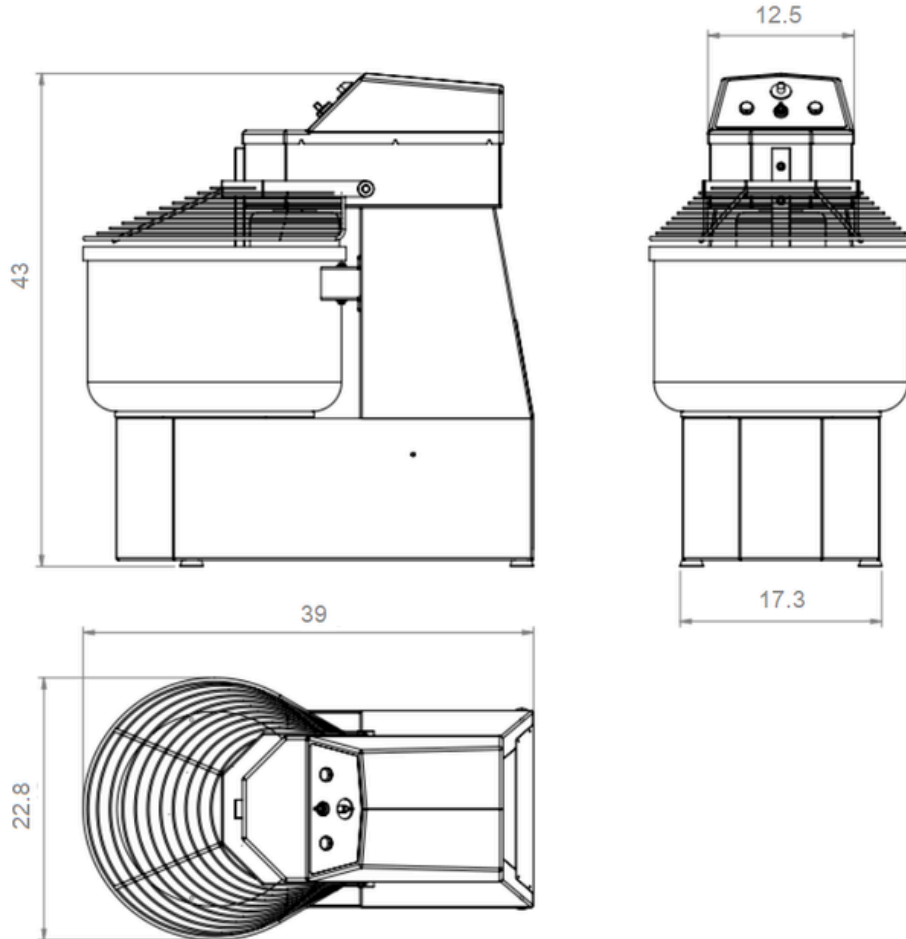
- Heavy Duty Construction with Stainless steel bowl
- High Strength Stainless Steel Spiral Hook
- Dual Transmission supported by 2 belts from motor to the second transmission and 2 chains between shaft and spiral tool
- Single Phase Power
- 10 Speeds
- Timer as standard
- Supplied with bowl support
- Stainless Steel Safety Guards
- Casters with Brakes
- *Ideal machine for hard/soft wheat doughs in order to produce: bread, pizza, focaccia and large leavened products.*
- *Using the speed variator you can always find ideal working condition*

ITEM:

PROJECT:

DATE:

Spiral Mixer
SPV 60



MODEL	Flour Capacity	Kneading Capacity	Volume Capacity	Dimensions (inches) WxDXH	Weight	Power	Power V/Hz/ph	Amps
SPV 60	88 lbs.*	132 lbs.*	90 qts.	22.8 x 39 x 43	474 lbs.	2.95 hp	200-240/50-60/1	24

* Value may vary based on used flour, liquids and die



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