



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 rollers
- Stainless Steel Safety Guards
- Casters with Brakes
- *Ideal machine for hard/soft doughs in order to produce: bread, pizza, focaccia and large leavened products.*

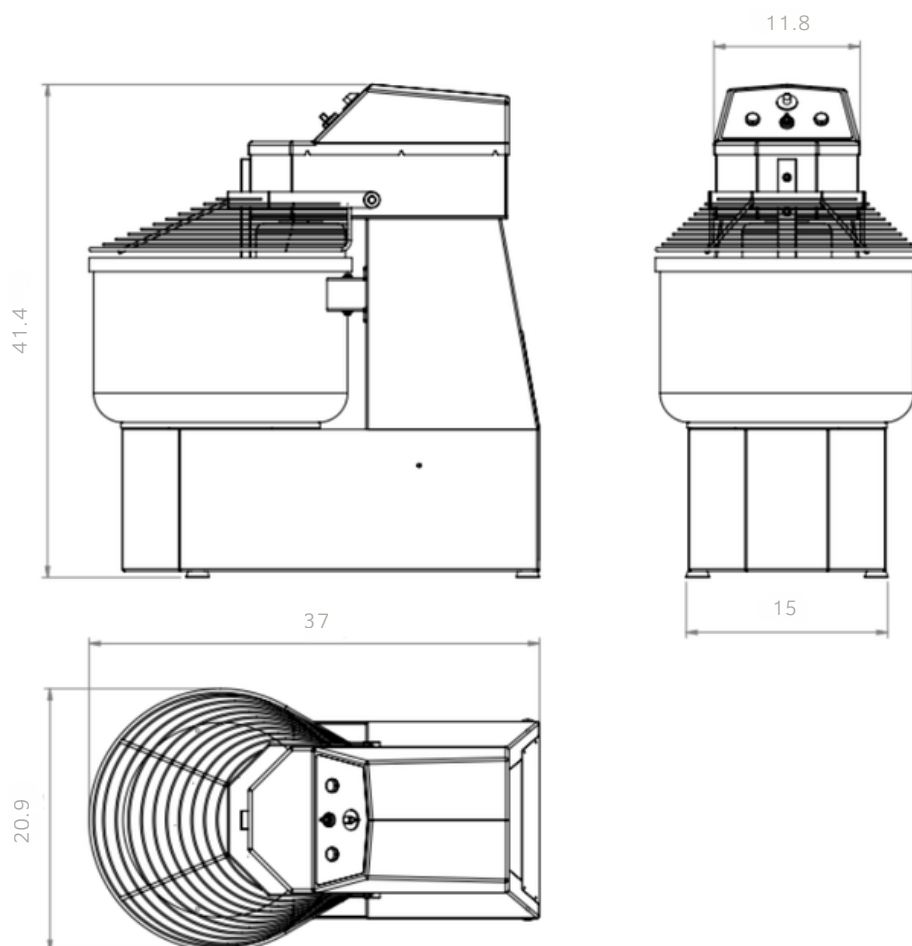
ITEM:

PROJECT:

DATE:



Spiral Mixer SPV 50



MODEL	Flour Capacity	Kneading Capacity	Volume Capacity	Dimensions (inches) WxDXH	Weight	Power	Power V/Hz/ph	Amps
SPV 50	70 lbs.*	110 lbs.*	66.5 qts.	20.9 x 37 x 41.4	419 lbs.	2.95 hp	200-240/50-60/1	24

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



Rosito Bisani Imports, Inc.
 940 South La Brea Avenue, Los Angeles CA, 90036
 Tel: 323-937-1888 • Fax: 323-938-0728 • Toll Free: 1-800-848-4444
 E-mail: sales@rosito-bisani.com
www.rosito-bisani.com
 530 South Henderson Road, Suite F, King of Prussia PA, 19406
 Tel: 610-265-5950 • Fax: 888-576-8524



Rosito and Bisani Imports reserve the right to make changes in design specifications and/or to make additional improvements in it's products without imposing any obligations upon itself to install them on products previously manufactured. © 2013.