



STANDARD FEATURES

- Heavy Duty Construction with Stainless steel bowl
- High Strength Stainless Steel Spiral Hook
- Belt and Chain Driven Transmission
- Single Phase Power
- 10 Speeds
- Timer as standard
- Supplied with bowl support
- Stainless Steel Safety Guards
- Casters with Brakes
- *Ideal machine for hard/soft doughs, in order to produce: bread, pizza, focaccia and large leavened products.*

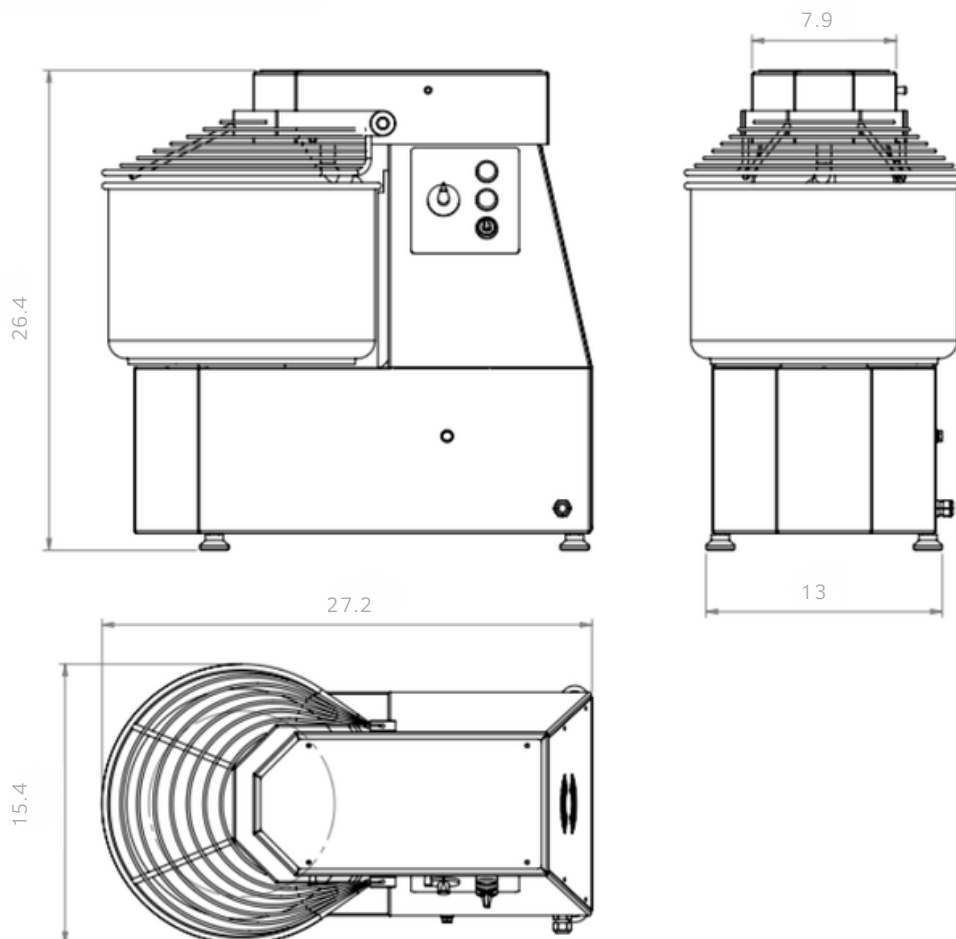
ITEM:

PROJECT:

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Spiral Mixer SPV 20



MODEL	Flour Capacity	Kneading Capacity	Volume Capacity	Dimensions (inches) WxDXH	Weight	Power	Power V/Hz/ph	Amps
SPV 20	26 lbs.*	39.7 lbs.*	24.3 qts.	15.4 x 27.2 x 26.4	154 lbs.	2.4 hp	200-240/50-60/1	10

* 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



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