

## SPIRAL MIXER



ESPM 60 - 80 - 130 - 160 - 250

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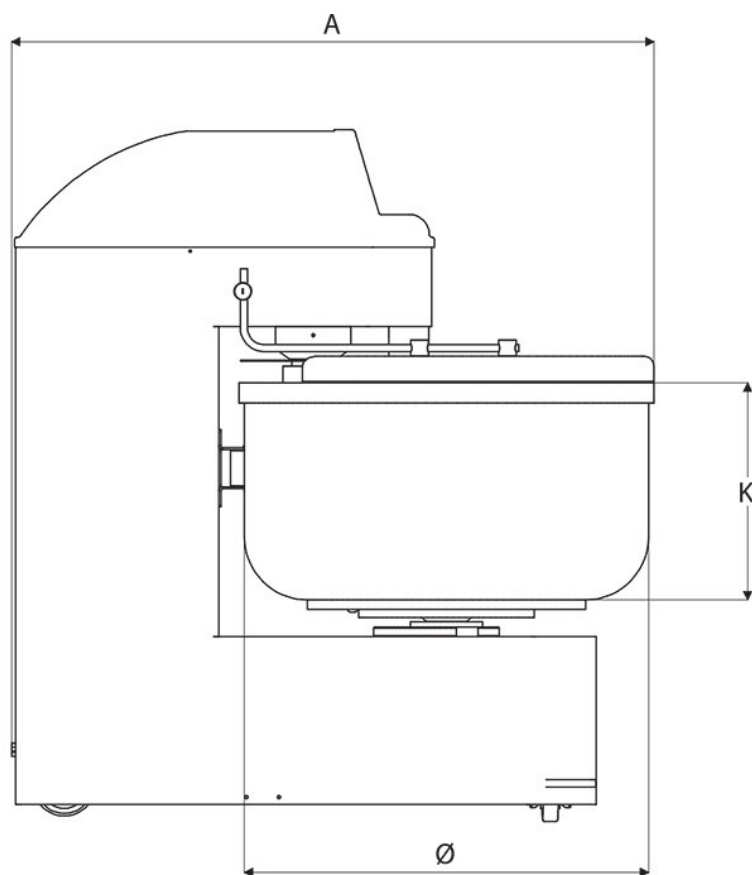
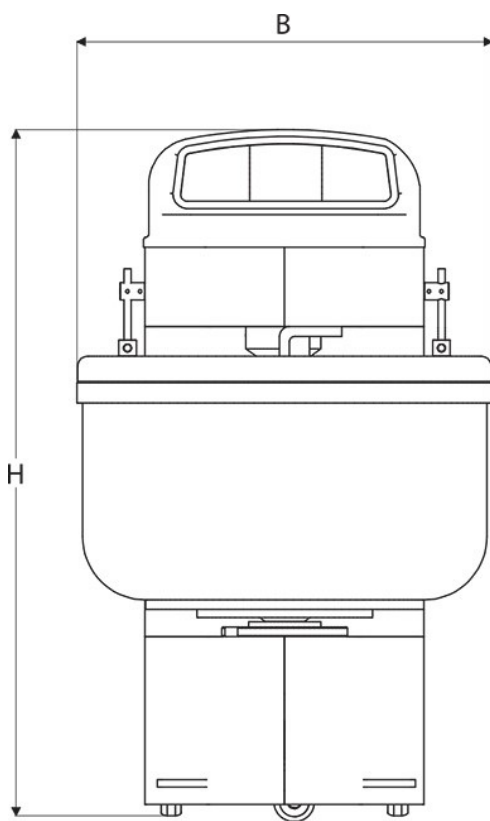
- ▶ Spiral kneading machines are commonly preferred by bakery and pastry shops in order to shorten the usual kneading time. Also homogenous dough mixture is obtained thus volume of bread becomes even bigger.
- ▶ Machine can be worked as manual and automatic cycle with two programmable timers.
- ▶ The bowl, spiral arm, bar are made of stainless steel. The bowl can be rotated in reverse motion.
- ▶ Machine works as silent via belt transmissions of main power.
- ▶ It is a mobile machine and the wheels have locking system. Optionally, the temperature measuring unit may be added.

### Option

- ▶ Temperature probe



ESPM 60



SPIRAL MIXER	Dough	Flour	Bowl	Machine	Motor	Bowl & Spiral Speed		Weight
	Capacity	Capacity	Dimension	Dimension	Power	Rpm		kg
	kg	kg	Ø x H (mm)	A x B x H (mm)	kw	Bowl	Spiral	
ESPM 80	80	50	720 X 410	725 X 1250 X 1350	3,5 - 5,5	13 - 26	125 - 250	500
ESPM 130	130	80	825 X 430	825 X 1300 X 1350	3,5 - 5,5	18	125 - 250	530
ESPM 160	160	100	925 X 470	925 X 1470 x 1530	5,5 - 7,5	18	106 - 212	840
ESPM 250	250	150	1025 X 520	1025 x 1570 x 1570	7,5 - 11	18	106 - 212	880