



MECNOSUD



## SMM1080

### Bakery Spiral Mixer

- 80kg finished product
- 50kg flour
- 130L bowl
- Dual motors, 1 for the bowl and one for the hook
- Dual automatic timers
- Pulse rotation of bowl for easy unloading
- Reversible bowl
- 2 speeds
- Stainless steel safety guard
- Stainless steel head plate cover above spiral
- Suitable for dough with hydration of 48% or more
- Min. water to flour ratio is 50%
- Plug not supplied. Installation required
- Manufacture code SP80



#### Technical Specifications

Spiral Motor Power: 3kW/5.2kW

Bowl Motor Power: 0.75kW

Voltage: 400V/3 Phase

Dimensions (A x B x C x D): 1305 x 1460 x 730 x 830mm

Weight: 510kg

