

SPV 20 Spiral mixer
Standard and high hydro dough
Dough capacity 18 kg



MAIN FEATURES

- *Stainless steel bowl*
- *Spiral tool in high strength stainless steel*
- *Belt and chain transmission*
- *10 speed mode selector*
- *Single phase power supply, any shop can use it*
- *Timer as standard*
- *Safety guards in stainless steel grid or ABS*
- *The machine is built in compliance with the safety,hygienic and electrical regulations in force*

ADVANTAGES

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

TECHNICAL FEATURES

Installed Power	0,75 kW
Power supply	200-240V
	50-60Hz
	sigle-phase
Dough Capacity	1,8* - 18 Kg
Flour Capacity	1 - 12 Kg
Bowl Capacity	23 lt
Water Capacity	0,8- 9 lt
Rotation 1°speed	75 rpm
Rotation 10°speed	240 rpm
Weight	70 Kg

* Quantity may vary based on type of flour and % of water

