



Macadams

SP Spiral Dough Mixers



FEATURES & BENEFITS

- Suitable for all types of dough.
- 2 Speeds.
- Automatic timer.
- Stainless steel bowl
- Equipped with bowl safety guard.
- Sealed bearings.



| | SP 120 | SP 200 |
|--|--|--|
| Capacity Flour Dough | 75 kg 120 kg | 110 kg 200 kg |
| Spiral Motor | 4.5/2.2 kW, 380V, 50 Hz 3 phase, 1400/700 rpm | 11/7 kW, 380V, 50 Hz, 3 phase, 1400/700 rpm |
| Bowl Motor | 0.75 kW, 380 V, 50Hz, 3 phase, 700 rpm, belt drive. | 1.1 kW, 380 V, 50 Hz, 3 phase, 700 rpm, belt drive. |
| No. of Speeds | 2 | 2 |
| Transmission | Belt | Belt |
| Speed of Spiral | Slow 110 Fast 220 | Slow 120 Fast 240 |
| Bowl Dimensions: (mm) Diameter Height | 830 440 | 895 480 |
| Dimensions (mm) | 820 (w) x 1300 (d) x 1460 (h) | 980(w) x 1620 (d) x 1710 (h) |
| Weight | 550 kg | 978 kg |



Contact Details

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