

## CM-50E SPIRAL MIXER



CM-50E Spiral Mixer is satisfying for bakeries, hotels, restaurants, food service operations and other industrial factories. Good for breads, bagels, pizza and gentle type French dough etc. Shortens the dough kneading duration, assures to knead the deep bottom and grow in mass by obtaining a much homogenous mixture. It is designed with stainless steel spiral hook and bowl, time adjustable, forward and reversed operated, Emergency stop button, work manually and automatically, automatic transmission with 2 sets motors, easy and practical working in different types of food service operations.

### Specification:

Dough Capacity: 50 KG  
Flour Capacity: 30 KG  
Bowl Diameter: 550 mm  
Spiral Hook Motor: 3 KW  
Bowl Motor: 0.57 KW  
Power: 1PH/3 PH, 50/60 HZ  
Net Weight: 346 KG  
Size: 588 × 1037 × 1210 mm (W×D×H)

### Technical Features

1. Two speed spiral mixing arm
2. The rotation of bowl provided with direction change.
3. Solid robust construction.
4. Display timer is affixed
5. Transmission with two motors.
6. Stainless steel safety cover: hygienic and clean.

