

CM-80E SPIRAL MIXER



CM-80E 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: 80KG
Flour Capacity: 50 KG
Bowl Diameter: 670 mm
Spiral Hook Motor: 4.5 KW
Bowl Motor: 0.75 KW
Power: 3 PH, 50/60 HZ
Net Weight: 457 KG
Size: 716 × 1143 × 1257 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.

