

## CM-28 SPIRAL MIXER



CM-28D Spiral Mixer is satisfying for bakeries, hotels, restaurants, food service operations and other industrial factories. Good for breads, 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.

### Specification:

Dough Capacity: 28 KG  
Flour Capacity: 15 KG  
Bowl Diameter: 455 mm  
Motor: 1.875 KW  
Power: 1 PH/3 PH, 50/60 HZ  
Net Weight: 190 KG  
Size: 550 x 912 x 969 mm (WxDxH)

### Technical Features

1. Spiral mixing arm in high speed and low speed ( for 3 PH type only).
2. Digital timer affixed: operating convenience.
3. Stainless steel safety cover: hygienic and clean
4. Digital panel can set maintenance time, monitoring content of feedback abnormal information and overload, humanized operation, easy to clean and maintain management.

