

A6. SPIRAL MIXER WITH FIXED BOWL

SM - CO

Spiral mixer SM – CO is designed for preparing small quantities of dough. It represents the ideal machine for pizza-restaurants, confectioneries, artisan bakeries, as well as for domestic use.

Four different versions are available, differing in the maximum dough quantity per mixing batch. Each version is available either with an one- or three-phase motor, the former offering a single mixing speed, while the latter grants two mixing speeds.

Advantages:

- High quality mixing process ensured by the special mixing arm's design.
- Quick dough kneading.
- Silent and reliable operation.



Technological and technical characteristics:

MACHINE	SM-CO 20	SM-CO 25	SM-CO 30	SM-CO 50
Max. dough quantity (kg)	20	25	30	50
Bowl volume (l)	31	40	48	63
Bowl dimensions (φ)	400	440	440	480
Revolutions of the spiral (min-1)	75-116	75-116	75-113	75-113
Installed power (kW) – one-phase motor	0,75	1,1	1,5	1,5
Installed power (kW) – three-phase motor, 2 speeds (kW)	0,75 / 1,1	0,75 / 1,1	0,9 / 1,5	1,3 / 2,1
Dimensions				
machine dimensions (mm)	730x750x440	780x760x470	800x1000x490	800x1000x535
machine weight (kg)	100	115	140	150

Basic version of the machine includes:

- machine one-phase (one speed)
- machine three-phase (two speeds)

Option:

- time relay (one or two)