



Spiral Mixer with fixed Bowl

Model 25/SN

Features:

- Great for restaurants and pizza outlets
- Can produce different types of dough, especially indicated for soft dough as bread and pizza dough where the water content is not less than 50%
- Body lined with scratch proof paint
- Strong and solid non-slip chain drive
- Components in direct contact with the dough are manufactured in stainless steel (bowl, spiral, rod)
- Bowl rotates in one direction



Optional: Trolley T25



Trolley T25, height 80mm

Model	Max. Capacity			Dimensions WxDxH (mm)	Power (V)	Motors (kW)	Weight (KG)
	Flour	Dough	Bowl				
25/SN	15KG	25KG	32L	430x780x710/1090	230/ single Phase	1.5	96