



Spiral Mixer with fixed Bowl

Model 50/SN

Features:

- Great for restaurants, pizza outlets and small bakeries
- 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%
- The spiral mixer has two speeds and a timer
- Strong and solid non-slip chain drive
- Body lined with scratch proof paint
- Components in direct contact with the dough are manufactured in stainless steel (bowl, spiral, rod)
- Equipped with stainless steel safety wire guard, automatic shut off when guard is lifted for safety
- Bowl rotates in one direction



Pic. 50/CN

Optional: Trolley T50



Trolley T50, height 130mm

Model	Max. Capacity			Dimensions WxDxH (mm)	Power (V)	Motors (kW)	Weight (KG)
	Flour	Dough	Bowl				
50/SN	28KG	50KG	62L	530x920x920/1350	400/ 3Phases	3.5	177