



# Spiral Mixer with fixed Bowl

## Model 25/SN-3

### 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%
- 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



**Optional:** Trolley T25



Trolley T25, height 80mm

Model	Max. Capacity			Dimensions	Power	Motors	Weight
	Flour	Dough	Bowl	WxDxH (mm)	(V)	(kW)	(KG)
25/SN-3	15KG	25KG	32L	430x780x710/1090	400/ 3Phases	1.5	100