PREP-SPIRAL-798-01

Commercial Spiral Dough Mixer, 798x433 x 725.8mm High



798 x 433 x 8
W X D X H (MM)

118kg
WEIGHT

10A single phase
POWER

OVERVIEW

A spiral mixer that kneads bread and pizza dough evenly. Highlights: Built with 4-8mm Hot-Rolled Steel Plates, Welded for Superior Strength and Long-Term Durability.; The Exterior is Finished with a High-Quality Paint Coating, Fully Compliant with European Standards.; Mixing Bowl, Safety Guard, Dough Guide, and Mixing Hook are All Manufactured From Food-Grade Stainless Steel.; Features a Gear-Driven Transmission System with Chain-Operated Speed Adjustment for Precise, Reliable Control.; The Gearbox and Motor are Overhead-Mounted (Suspended Design), Making Maintenance and Servicing Easier and Faster.; Equipped with a 24V Low-Voltage Control Panel, Including:.

FULL SPECIFICATIONS

Dimensions (W x D x H)	798 x 433 x 8mm
Weight	118kg
Power	10A single phase (1.5kW)
Warranty	2 Years Warranty