



Macadams

SM Spiral Dough Mixers



FEATURES & BENEFITS

- Suitable for all types of dough.
- 2 speeds.
- Automatic timer.
- Stainless steel bowl.
- Equipped with bowl safety guard.
- Sealed bearings.



	SM 25	SM 50	SM 80T	SM 120	SM 200
Electrical: Spiral Motor Supply Voltage	2.2 kW, 380V, 50 Hz, 3 phase, 1440/720 rpm	3.375 kW, 380V, 50 Hz, 3 phase, 1440/720 rpm	4.5kW, 380V, 50Hz, 3 phase, 1440/720 rpm	5.6 kW, 380V, 50 Hz 3 phase, 1440/720 rpm	12 kW, 380V, 50 Hz, 3 phase, 1440/720 rpm
Bowl Motor	-	-	0.75 kW, 380 V, 50hZ, 3 phase, 720 rpm, belt drive	1.1 kW, 380 V, 50hZ, 3 phase, 720 rpm, belt drive.	1.5 kW, 380 V, 50 Hz, 3 phase, 720 rpm, belt drive.
Capacity (kg) Flour Dough	12.5 25	25 50	50 80	75 120	125 200
No. of Speeds	2	2	2	2	2
Transmission	Belt	Belt	Belt	Belt	Belt
Speed of Spiral	Slow 120 Fast 240	Slow 94 Fast 188	Slow 104 Fast 208	Slow 110 Fast 220	Slow 98 Fast 196
Bowl Dimensions: (mm) Diameter Height	486 300	590 345	720 400	830 440	895 480
Dimensions (mm)	550 (w) x 830 (d) x 1050 (h)	600 (w) x 930 (d) x 1190 (h)	750 (w) x 1120 (d) x 1300 (h)	820 (w) x 1300 (d) x 1400 (h)	920 (w) x 1550 (d) x 1540 (h)
Weight (kg)	135	240	385	505	820

