



Macadams

SP 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.



	SP 120	SP 200
Capacity Flour Dough	75 kg 120 kg	110 kg 200 kg
Spiral Motor	4.5/2.2 kW, 380V, 50 Hz 3 phase, 1400/700 rpm	11/7 kW, 380V, 50 Hz, 3 phase, 1400/700 rpm
Bowl Motor	0.75 kW, 380 V, 50hZ, 3 phase, 700 rpm, belt drive.	1.1 kW, 380 V, 50 Hz, 3 phase, 700 rpm, belt drive.
No. of Speeds	2	2
Transmission	Belt	Belt
Speed of Spiral	Slow 110 Fast 220	Slow 120 Fast 240
Bowl Dimensions: (mm) Diameter Height	830 440	895 480
Dimensions (mm)	820 (w) x 1300 (d) x 1460 (h)	980(w) x 1620 (d) x 1710 (h)
Weight	550 kg	978 kg

