the mobile spiral mixer

SP
SP SHORTFACTS

SP - THAT MEANS THE AGILITY OF A SMALL MOBILE MIXER COMBINED WITH THE POWER OF A QUALITY MIXER. DIRECT BOWL DRIVE & OPTIONAL REINFORCED GEAR MOTOR ARE MADE FOR CONFIDENT MIXING POWER.

BENEFIT

- Flexible use by means of various mixing tools
- Bowl & mixing tool made from stainless steel
- Better dough quality through 3-Zone-Mixing Principle
  - Small batch sizes producable
  - Higher oxygen supply
  - Homogeneous dough
- Easy to clean surface
- Optimal mixing of the ingredients by bowl turning switch (standard)

OPTIONS

- Temperature display & temperature sensor PT 100
- Prezel Package
- Rye Bread Package
- Bowl drain screw

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>SP</th>
<th>25</th>
<th>45</th>
<th>80</th>
<th>120</th>
<th>160 &amp; 200</th>
</tr>
</thead>
<tbody>
<tr>
<td>Machine width (mm)</td>
<td>482 (19&quot;)</td>
<td>782 (31&quot;)</td>
<td>885 (35&quot;)</td>
<td>1,300 (51&quot;)</td>
<td>1,420 (56&quot;)</td>
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<tr>
<td>Machine height (mm)</td>
<td>1,100 (43&quot;)</td>
<td>1,265 (50&quot;)</td>
<td>1,300 (51&quot;)</td>
<td>1,300 (51&quot;)</td>
<td>1,300 (51&quot;)</td>
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<tr>
<td>Machine length (mm)</td>
<td>802 (31.6&quot;)</td>
<td>1,085 (42.7&quot;)</td>
<td>1,195 (47&quot;)</td>
<td>1,420 (56&quot;)</td>
<td></td>
</tr>
<tr>
<td>Drive power (kW)</td>
<td>0.5/1.9 (0.67/2.55 hp)</td>
<td>max. 8.9 (12 hp)</td>
<td>max. 8.9 (12 hp)</td>
<td>max. 11.1 (15 hp)</td>
<td>max. 11.1 (15 hp)</td>
</tr>
<tr>
<td>Fusing (A)</td>
<td>10 A / CEE 16 A</td>
<td>16 A / CEE 16 A</td>
<td>25 A / CEE 32 A</td>
<td>25 A / CEE 32 A</td>
<td></td>
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<tr>
<td>Bowl Ø (mm)</td>
<td>430 (17&quot;)</td>
<td>560 (22&quot;)</td>
<td>670 (26.4&quot;)</td>
<td>760 (30&quot;)</td>
<td>900 (35.4&quot;)</td>
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</tbody>
</table>

PRODUCTS & CAPACITY

- Wheat doughs
- Mixed wheat doughs
- Mixed rye doughs
- Rye doughs

- 6 different sizes: 25, 45, 80, 120, 160, 200
- Up to 200 kg (440 lb) dough
- Up to 125 kg (275 lb) flour