



**SPIRAL MIXER**



## **Standard Specs**

**Capacities between 35 and 100  
liters**

**AISI 304 Bowl and mixing  
Apparatus**

**Standard 2-Speed Motor**

**Standard Timer**

**Rotating Bowl**

**Belt driven motor**

**Safety sensors and switches**

**Optional electronic panel**

## **Benefits**

- Great for artisan breads and Napolitan pizzas
- Double speed operation and rotating bowl allows a gentle operation and reduces the risk of heating the dough.
- Optional electronic panel allows a standard operations. Electronic panel allows you to set the each speed for exact time periods. Thusly, you can get the same results everytime without monitoring the mixer.
- Belt-driven system is maintenance free and long-lasting.

# Technical Specs

TECHNICAL SPECIFICATIONS	SDM 35	SDM 50	SDM 85	SDM 100
TOTAL ELECTRIC POWER (KW)	1,1	2,5	3	1,5+2,5
ELECTRIC SUPPLY VOLTAGE (V, AC)	220/400	380/400	380/400	380/400
WORK FREQUENCY (Hz.)	50 / 60	50 / 60	50 / 60	50 / 60
NOMINAL CURRENT (A)	5	7	8	11
PULLEY - RPM	100 / 200	100 / 200	100 / 200	100 / 200
BOWL – RPM	15 / 30	15 / 30	15 / 30	15 / 30
MIXING ELEMENT - RPM	45 / 90	45 / 90	45 / 90	45 / 90
BOILER MEASURES (cm)	46x26	50x29	60x32	70x36
MAX LIFE	5°	5°	5°	5°
CLASS	1	1	1	1
PROTECTION CLASS	IP 20	IP 20	IP 20	IP 20
WEIGHT (kg)	173	213	283	473