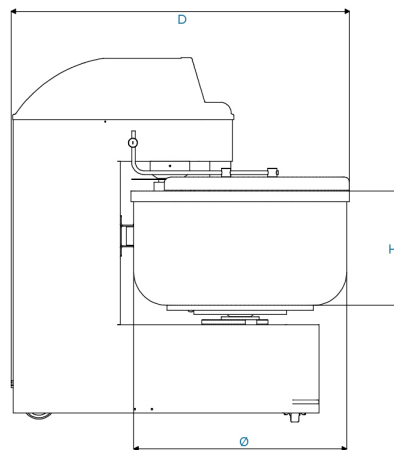
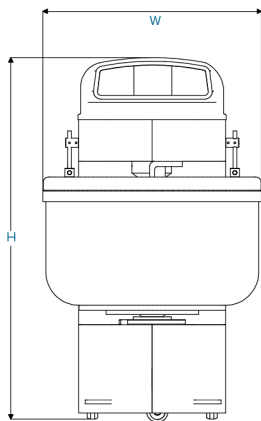


DOUBLE SPEED FIXED BOWL SPIRAL MIXER



Our Spiral mixers are the preferred choice for bakeries and pastry shops seeking to reduce kneading time and achieve a homogeneous dough mixture, resulting in high-quality bread. The mixer's two automatic cycles with two timers further optimize the dough mixing process. Notably, the bowl, spiral, and dough-touching parts are constructed from stainless steel, ensuring durability and hygiene. In the first cycle, the bowl can be rotated in reverse motion to facilitate a better mix of ingredients. The use of belt transmission minimizes sound levels, creating a more comfortable working environment. For enhanced control, an optional temperature measuring unit can be added. This comprehensive set of features positions the Double Speed Fixed Bowl Spiral Mixer series as a reliable and efficient solution for bakeries and pastry shops.



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	BOWL DIMENSIONS Ø x H1	MACHINE DIMENSIONS W x D x H	POWER	HP	WEIGHT
BH-SPMF-80	110 lbs	176 lbs	28" x 16"	29" x 49" x 53"	208V - 3Ph 60Hz - 19.4 AMPS	5 - 7.5	1102 lbs
BH-SPMF-130	176 lbs	287 lbs	33" x 17"	33" x 51" x 53"	208V - 3Ph 60Hz - 30.3 AMPS	5 - 7.5	1169 lbs
BH-SPMF-160	220 lbs	353 lbs	37" x 19"	37" x 58" x 60"	208V - 3Ph 60Hz - 47.3 AMPS	7.5 - 10	1852 lbs
BH-SPMF-250	331 lbs	551 lbs	40" x 21"	40" x 62" x 62"	208V - 3Ph 60Hz - 47.3 AMPS	15-oct	1940 lbs