

BAKEWISE

professional bakery equipment

SPIRAL MIXER KM-50T

SINMAG

The SINMAG spiral mixers are known for their robust construction with a short mixing time and with a great kneading result, with low finished dough temperature.

Allows reversing of the bowl direction.

Streamline design for easy cleaning.

This mixer has inbuilt wheels for mobility.

Three stage digital timers and a bowl inching button are fitted as standard.

1st Stage - Slow reverse for blending of dry Ingredients

2nd Stage - Slow forward for initial stage of mixing process

3rd Stage - Fast forward for dough mixing



MODEL	KM-50T
Flour capacity	25kg
Dough capacity	50 kg
Power	3 ph. 415 volt, 3.3 Kw
Weight	320kg
Size	W640 x D1080 x H 1220mm

