

Project:	
Date:	
Specified Voltage:	

M130 SUPREME SPIRAL MIXER







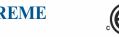
Standard **Control Panel**



Standard Tool



Stainless Steel Grid









Details:

- All Bake Technologies' Supreme Line Spiral Mixer
- Designed for Mixing Doughs with a High Gluten Content or with a Low **Percentage of Liquid**
- Machine is Reinforced: Both in Terms of its Structure and Parts
- Features 2 Motors, a Special Drive to Reduce Stress and a Large Spiral, with the Possibility of Installing Larger Motors in some Models
- Body Painted White with Stainless Steel Grid

Measurements:

- -Dough Capacity: 287 lbs.
- -Flour Capacity: 176 lbs.
- -Bowl Capacity: 228 qts.
- -Ø Bowl: 31 in.
- -208 Volt/3 Phase
- -Spiral Motor: 3.0/5.2 Kw.
- -Bowl Motor: 0.55 Kw.
- -Dimension: 52x33x57h in.
- -Weight: 1,212 lbs.