



Project: _____

Date: _____

Specified Voltage: _____

M160 SUPREME SPIRAL MIXER



Standard
Control Panel



Standard
Tool



Stainless
Steel Grid

M160 SUPREME



Measurements:

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

- Dough Capacity: 353 lbs.
- Flour Capacity: 220 lbs.
- Bowl Capacity: 288 qts.
- Ø Bowl: 35 in.
- 208 Volt/3 Phase
- Spiral Motor: 3.7/5.9 Kw.
- Bowl Motor: 0.75 Kw.
- Dimension: 58x37x63h in.
- Weight: 1,830 lbs.