

Project:	
Date:	
Specified Voltage:	

M200 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: 441 lbs.
- -Flour Capacity: 276 lbs.
- -Bowl Capacity: 315 qts.
- -Ø Bowl: 35 in.
- -208 Volt/3 Phase
- -Spiral Motor: 4.5/7.8 Kw.
- -Bowl Motor: 0.75 Kw.
- -Dimension: 58x37x63h in.
- -Weight: 1,896 lbs.