

Project:	
Date:	
Specified Voltage:	

## **M60 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: 132 lbs.
- -Flour Capacity: 82 lbs.
- -Bowl Capacity: 100 qts.
- -Ø Bowl: 23 in.
- -208 Volt/3 Phase
- -Spiral Motor: 1.5/3.0 Kw.
- -Bowl Motor: 0.25 Kw.
- -Dimension: 43x24x46h in.
- -Weight: 772 lbs.