

Item No	:	_____	Qty	:	_____
Electrical	:	_____	Volt	:	_____
Options	:	_____			
Price	:	_____			

SPIRAL MIXER 1 Speed (Manual Control)



Features:

- ▶ High efficiency motor.
- ▶ Able to gently mix the bread dough, develop proper gluten structure and not overworking the dough
- ▶ Commonly used for mixing bread dough.
- ▶ Capable to handle a variety of different dough types such as very stiff dough with low hydration levels and high hydration dough types such as ciabatta.

Model : BJY-SM30M60

Specifications :

Bowl capacity	:	28 litre
Power	:	1700 W / 220-240 / 1 / 60 HZ
Mixing Speed (R/min)	:	230
Bowl Speed (R/min)	:	20
Mix. dough cap	:	12,5 kg Max Dough Capacity means maximum weight after flour pre-mixed with 50% of water.
Packing Dimension (mm)	:	830 x 730 x 1280
Machine Dimension (mm)	:	730 x 450 x 850
Weight (Kg)	:	167

* Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.



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