

SPIRALMIXER SPV 120A - SPV 240



Mobile or stationary with movable bowl
For 120 kg, 160 kg, 200 kg and 240 kg dough

Smooth surfaces and ground clearance for
easy cleaning

Standard pliers lock

Compact design, also ideal for small and
medium-sized bakeries

Easy to operate with program memory in
membrane keypad version CS03 or pushbutton
control with digital time switches

Optical program memory with membrane
keyboard and temperature control

The Diosna Spiral Mixer SPV will convince you with its performance in preparing all kinds of dough: popfrom demanding wheatmeal dough to mixed bread dough to wholemeal dough.

A unique characteristic of the Diosna spiral mixer is its large mixing tool, with its large working range from the bowl wall to beyond the centre of the bowl. Its special form ensures homogenous mixing and intensive kneading.

Batches of every size are mixed with optimum results.

Size		SPV 120a mobile	SPV 160a stationery	SPV 200a stationery	SPV 240a stationery
Output in dough*	Kg	120	160	200	240
Output in flour*	Kg	75	100	125	150
Length	mm	1400	1497	1532	1582
Width	mm	790	944	950	1010
Height in working position	mm	1505	1470	1470	1470
Height with tool extended	mm	1945	2010	2010	2010