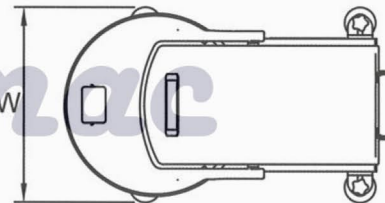
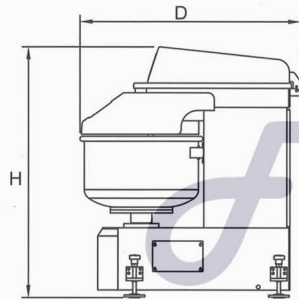


SINMAG

SPIRAL MIXER -FIXED BOWL SERIES

FEATURES:

- * Digital control panel
- * Solid construction.
- * SM2-25, SM2-50 single-motor driven
- * From SM2-50T, two motors.
- * Short mixing time with excellent kneading result
- * Switch for manual or automatic function.
- * With dust cover
- * Mounted on castors, easily movable.
- * Stainless steel hook and bowl.
- * ABS plastic cover or safety grids cover for choice. (SM2-25, ABS safety cover only)



Model	SM2-25	SM2-50	SM2-50T	SM2-60T	SM2-80T	SM2-120T	SM2-200T
Capacity(Kg) Flour	12.5	25	25	37.5	50	75	125
Capacity(Kg) Dough	25	50	50	60	80	120	200
Spiral Power(kw)	2.2	3	3	4.5	4.5	9	12
Bowl Power(kw)	/	/	0.37	0.375	0.75	0.55	1.5
Spiral Speed(rpm) 1 st Speed	140	135	135	135	125	110	98
Spiral Speed(rpm) 2 nd Speed	280	270	270	270	250	220	196
Bowl Speed(rpm) 1 st Speed	12.8	12.8	17.8	17.8	17.2	13	11
Bowl Speed(rpm) 2 nd Speed	25.5	25.5	17.8	/	17.2	13	11
Weight (Kg)	155	280	285	325	425	640	1350
Outside Dimension(mm) (W*D*H)	560*850*1120	600*930*1190	640*1080*1220	660*1080*1220	765*1280*1330	825*1470*1520	980*1710*1580

The Bakery Equipment Specialist