

**SP 20 V Variable Speed
Spiral mixer
Dough capacity 18 kg**



MAIN FEATURES



High strength metal carpentry frame.

Belts and chain transmission.

Stainless steel bowl, kneading tool, central column and protection grid.

Speed variator

Inverter equipped

Comfortable control panel position

Automatic timer with continuous mode

The machine is built in compliance with the safety,hygienic and electrical regulations in force

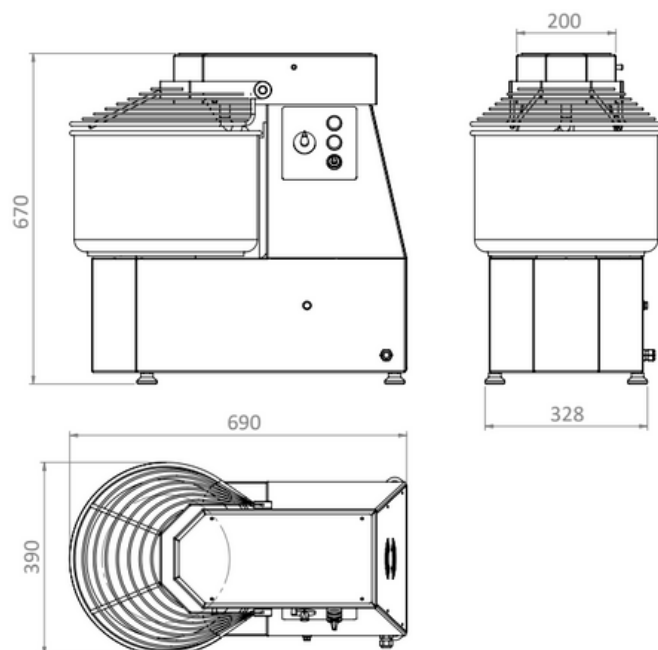
ADVANTAGES

Ideal machine for hard/soft wheat doughs, in order to produce: bread, pizza, focaccia and large leavened products..

Using the speed variator you can always find ideal working condition

CARATTERISTICHE TECNICHE

Installed Power	0,75KW
Power supply	200-240V
	50-60Hz
	single
Dough Capacity	3 - 18 Kg
Flour Capacity	2 - 12 Kg
Bowl Capacity	23 lt
Water Capacity	1 - 9 lt
Rotation 0 speed	75 rpm
Rotation 10speed	240 rpm
Weight	70 Kg



Warnings:

Uses other than those envisaged by the Manufacturer must be authorized by the same.
It is not possible to claim rights the data, descriptions and illustrations



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