

**SP 40 V Variable Speed  
Spiral mixer  
Dough capacity 40 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*

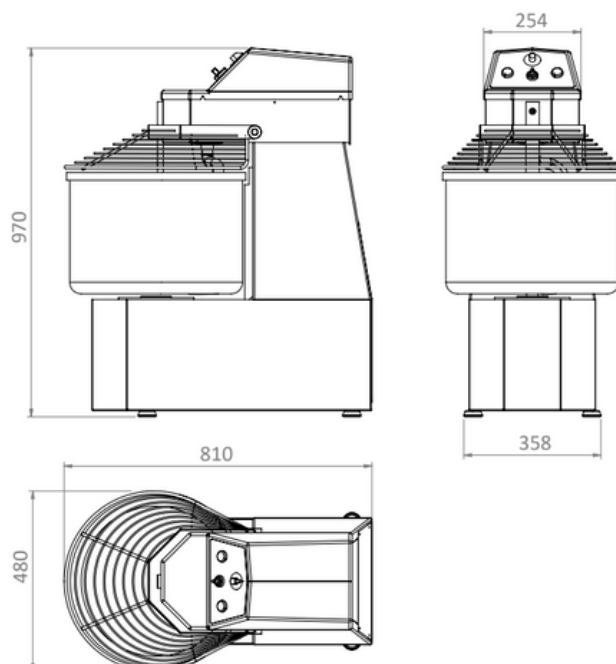
**ADVANTAGES**

*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  | 1,50KW             |
| Power supply     | 200-240V           |
|                  | 50- 60 Hz          |
|                  | single or triphase |
| Dough Capacity   | 6 - 40 Kg          |
| Flour Capacity   | 4 - 25Kg           |
| Bowl Capacity    | 49 lt              |
| Water Capacity   | 2 - 19 lt          |
| Rotation 0 speed | 70 rpm             |
| Rotation 10speed | 255 rpm            |
| Weight           | 124 Kg             |



Avvertenze:  
Usi diversi da quelli previsti dal Fabbricante devono essere autorizzati dallo stesso.  
Non è possibile rivendicare diritti su dati, descrizioni e illustrazioni.



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