

**SP 60 V Variable Speed
Spiral mixer
Dough capacity 60 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

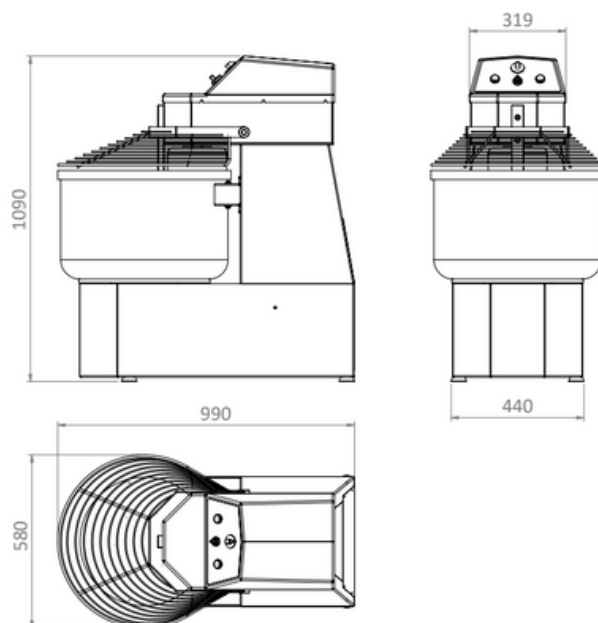
ADVANTAGES

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

TECHNICAL FEATURES

Installed Power	2,20KW
Power supply	200-240V
	50- 60 Hz
	single or triphase
Dough Capacity	9 - 60 Kg
Flour Capacity	6 - 39 Kg
Bowl Capacity	85 lt
Water Capacity	3 - 29 lt
Rotation 0 speed	70 rpm
Rotation 10speed	255 rpm
Weight	215 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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