

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

sottoriva Spiral Mixer

MODEL : SPRINT V2

Features:

- Spiral mixer with fixed bowl.
- Thick steel sheet structure.
- High resistance stainless steel spiral, stainless steel bowl.
- Two speeds spiral rotation with dough times to set by means of two timers (one for each speed) placed on the control board.
- The change from the low dough speed to the high dough speed and the stopping of the machine happen automatically.
- Possibility to reverse the bowl rotation.
- The machine is equipped with wheels to allow an easy moving and with support feet.
- Height adjustable to compensate the floor unevenness and to guarantee the machine stability once it is placed in its fixed position.



Purpose:

Spiral mixer with fixed bowl from 60 to 200 Kg

Specifications:

TYPE	MOTOR POWER	BOWL VOLUME	DOUGH (Kg)	MASS (Kg)	SIZE (mm)
SPRINT V2 60	1.0 / 4.0 - 0.55	90	60	285	625x1050x1235
SPRINT V2 80	1.0 / 4.0 - 0.55	126	80	400	700x1115x1235
SPRINT V2 90	2.1 / 3.7 - 0.66	135	90	405	800x1175x1295
SPRINT V2 130	2.1 / 4.7 - 0.66	179	130	435	850x1270x1295
SPRINT V2 160	3.7 / 5.9 - 0.75	250	160	600	930x1390x1415
SPRINT V2 200	3.7 / 5.9 - 0.75	280	200	665	930x1450x1535