

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:



Spiral Mixer Removable Bowl For Small Batches

MODEL: SPV120A, SPV160A, SPV200A, SPV240A



SPV240 AF
with a program memory.



SPV120A



Features:

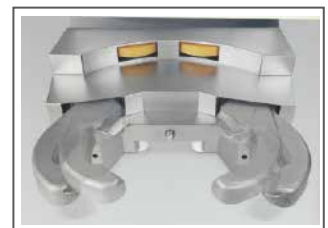
- Mobile (SPV 120 A) or stationary with removable bowl
- 120 kg, 160 kg, 200 kg, 240 kg dough
- Smooth surfaces and floor clearance for simple cleaning
- Standard bowl clamps locking device
- Compact design, also ideal for small and medium-sized companies
- Simple to operate
- Optional data memory control with membrane keyboard (SPS or touch panel) and temperature control (energy and rotary control)
- Also available with special corrosion protection

Clam Lock

More operating comfort. This enables problem-free installation of the mixer, even on a floor which is not completely level.

The bowl is pushed to within the pull-in range of the bowl clamping device, locked automatically and lifted up. This ensures smooth operation.

Another advantage: The Diosna bowl clamping device also enables other Diosna bowls of the same size to be used without any problems and without the need to rework them.



Purpose:

This machine is designed for optimal mixing processes - for batches of every size, from small batches to full bowl loads. All kind of dough: demanding wheat dough to mixed grain bread dough and wholemeal dough