

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Spiral Mixer 6 Bagger

MODEL: Fixed Bowl KL 206

Features:

- Strong power, large mixing amount, and the powder ball is with high elasticity
- Simple operation
- Stainless still tube, safety cover and mixer conform to hygiene standard
- Suitable for large-factory.



Stainless steel body

Tank Specification:

- Tank Speed is 25 RPM
- Tank Diameter is 1000 mm
- Tank Depth is 460 mm



Purpose:

This machine is used for full development of dough and cookie mixtures

Specifications

Power	220V, 15-3 HP, 60HZ
Flour Capacity	150 kg
Hook Speed	115-230 rpm
Bowl Capacity	360 L
Dough Capacity	240 kg
Net Weight	930 kg
Dimeniosn	L 1600 x W 1050 x H 1350 mm L 1600 x W 1060 x H 1400 mm