



PRODUCT INFORMATION SHEET

SPIRAL MIXER BT280

Suitable for all types of bread dough and ideal for pastry



Includes Stainless Steel Spiral & Bowl

- Auto and manual mode
- 2 speed
- Belt driven
- Forward and reverse motion
- Digital timers
- 2 stage auto timer setting
- Safety guard
- Micro switched
- Easy clean design

* All mixers require 3 phase, 415V

Power*	Capacity	Machine Weight (kg)	Height (mm)	Width (mm)	Depth (mm)
1.5Hp, 10Amp	12kg, ½ bag	257	1000	450	800
3.5Hp, 10Amp	3.5Hp, 10Amp	346	1220	620	1060
6.75Hp, 10Amp	6.75Hp, 10Amp	446	1280	720	1170
8Hp, 10Amp	75kg, 3 bag	525	1350	800	1220

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