



SPIRAL DOUGH MIXER WITH 250L CAPACITY



CM-250L

DESCRIPTION

The spiral dough mixer with a sliding bowl
Individual selection of the speed of mixing the dough, eliminating overheating of the dough
Optimal mixing process à Guarantees good airing of the dough and its high quality

Possibility of preparing all types of cakes: wheat, wheat-rye, choice, and confectionery
Even mixing of all ingredients of the dough, even with a small amount of it, not exceeding 5% of the bowl's volume
Possibility of obtaining the effect of accelerated dough development due to intensive mixing in a higher gear with the use of less yeast
Universal application
Work cycle programming
Laser dough temperature measurement
Automatic closure of the bowl

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FOOD EQUIPMENT



SPIRAL DOUGH MIXER
WITH 250L CAPACITY



TECHNICAL SPECIFICATION

| | |
|--------------------------------|----------------------------|
| POWER | 9,2kW |
| DIMENSIONS WDH | 41.3"x 57.4"x 50.1" |
| AMOUNT OF DOUGH MAX/MIN | 160kg/10kg |
| MIXTURE TURNOVER | 100-200RPM |
| BOWL CAPACITY | 250L |



LIMITED
WARRANTY
PARTS AND LABOR