

TECHNICAL SHEET

SPIRAL MIXER KG.20 and KG.30



models

SP20/18 – SP20/18 2Vmono

SP30/18 – SP30/18 2Vmono

TECHNICAL SHEET

SPIRAL MIXERS KG.20 and KG.30

- Dough capacity of Kg.20 or Kg.30
- SP20: Inox fixed bowl of liters 31 – Bowl dimensions cm.40x24 (inside)
- SP30: Inox fixed bowl of liters 40 – Bowl dimensions cm.44x26 (inside)
- Mechanical transmission with gears in grease bath
- Machines on wheels (in series)
- Minimum granted dough also at 10% on bowl capacity
- Spiral tool of big dimension for very quick dough times
- Spiral tool, bowl, tool shaft, bowl guard in inox stainless steel
- Accessories on request : structure-carpentry in INOX stainless steel

REDUCER WITH GEARS



SPIRAL TOOL AND MANDREL



MODELS

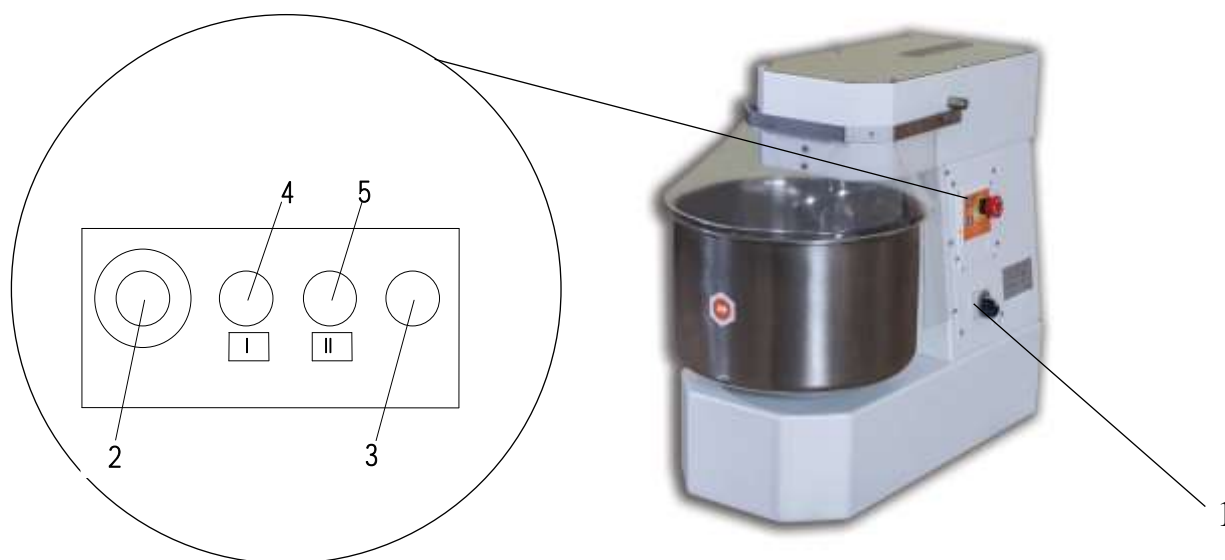
	SP20/18 2Vmono	SP20/18	SP30/18 2Vmono	SP30/18
Weight:	Kg 100	Kg 100	Kg 115	Kg 115
Volt:	230	400	230	400
Hertz:	50 (60)	50 (60)	50 (60)	50 (60)
Phase:	1	3	1	3
Ampere:	5,7	3,4	5,7	3,4
Kw:	1,3	0,95 / 1,3	1,5	0,95 / 1,3

1.2 TECHNICAL FEATURES

Height :	Mm 770
Width SP20 :	Mm 430
Width SP30:	Mm 450
Depth SP20 :	Mm 770
Depth SP30 :	Mm 810
1° speed of tools :	Rpm 84
2° speed of tools :	Rpm 126
1° speed of bowl :	Rpm 10
2° speed of bowl :	Rpm 15

Machine has emission of the sound inferior of 70 dB.

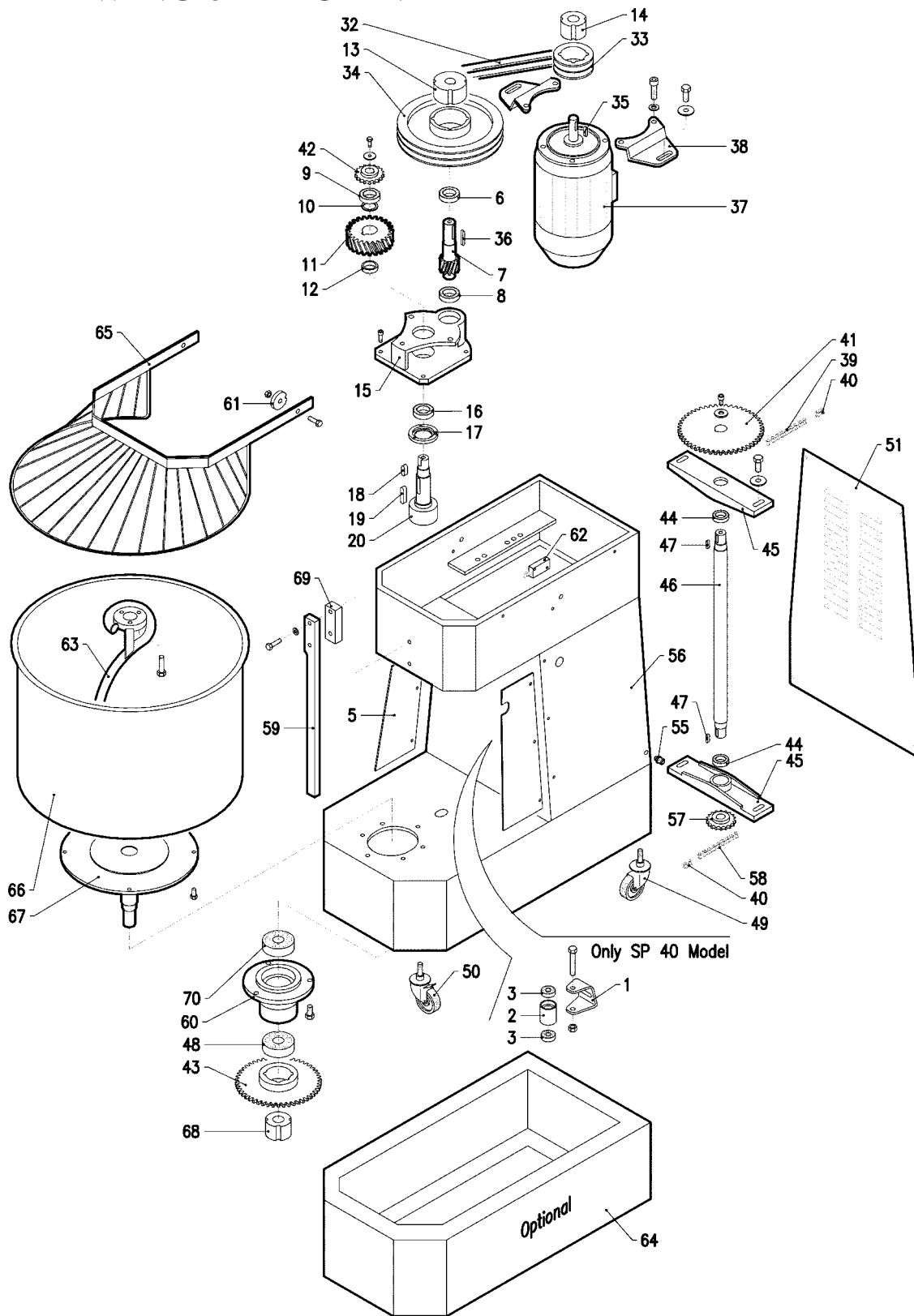
2.6 DESCRIPTION of CONTROL PANEL

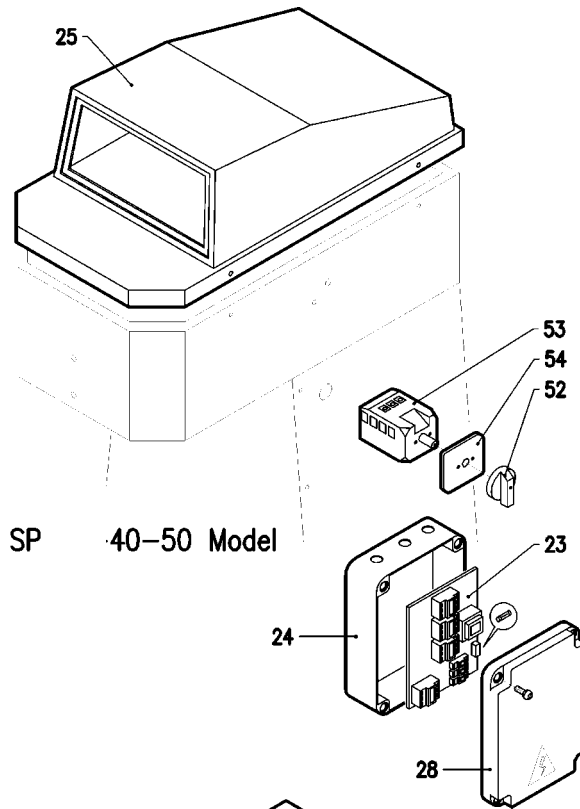
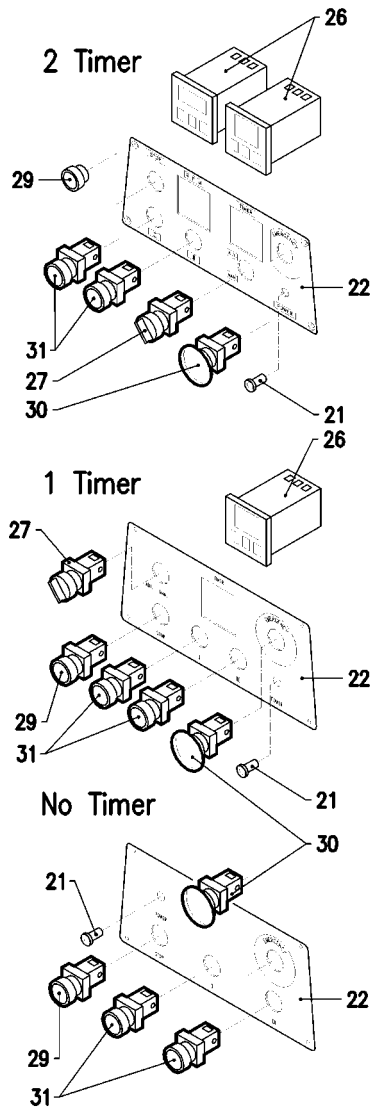


N°	Description	Comands	Colors
1	Switch off the current	Main switch	/
2	Stop emergency	Button	Yellow and red
3	Stop the work of machine	Button	Red
4	Start first speed	Button	Black
5	Start second speed (**)	button	Black

(**) only for 2 speeds-models (SP20 and SP30/18)

7.7 DRAWING of MACHINE





SP40 - SP30/11 model

TECHNICAL SHEET



S.STEEL VERSION

