



SP
the mobile spiral mixer

SP SHORTFACTS



SP - THAT MEANS THE AGILITY OF A SMALL MOBILE MIXER COMBINED WITH THE POWER OF A QUALITY MIXER. DIRECT BOWL DRIVE & OPTIONAL REINFORCED GEAR MOTOR ARE MADE FOR CONFIDENT MIXING POWER.



Make your SP a real Rye-Mixer by using the rye tool

BENEFIT

- Flexible use by means of various mixing tools
- Bowl & mixing tool made from stainless steel
- Better dough quality through 3-Zone-Mixing Principle
 - Small batch sizes producible
 - Higher oxygen supply
 - Homogeneous dough
- Easy to clean surface
- Optimal mixing of the ingredients by bowl turning switch (standard)

OPTIONS

- Temperature display & temperature sensor PT 100
- Prezel Package
- Rye Bread Package
- Bowl drain screw

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat doughs ■ Mixed wheat doughs ■ Mixed rye doughs ■ Rye doughs 	<ul style="list-style-type: none"> ■ 6 different sizes: 25, 45, 80, 120, 160, 200 ■ Up to 200 kg (440 lb) dough ■ Up to 125 kg (275 lb) flour

TECHNICAL SPECIFICATIONS

SP	25	45	80	120	160 & 200
Machine width (mm)	482 (19")	782 (31")	782 (31")	885 (35")	940 (37")
Machine height (mm)	1,100 (43")	1,265 (50")	1,265 (50")	1,300 (51")	1,300 (51")
Machine length (mm)	802 (31.6")	1,085 (42.7")	1,195 (47")	1,280 (50.4")	1,420 (56")
Drive power (kW)	0.5/1.9 (0.67/2.55 hp)	max. 8.9 (12 hp)	max. 8.9 (12 hp)	max. 11.1 (15 hp)	max. 11.1 (15 hp)
Fusing (A)	10 A/CEE 16 A	16 A/CEE 16 A	16 A/CEE 16 A	25 A/CEE 32 A	25 A/CEE 32 A
Bowl Ø (mm)	430 (17")	560 (22")	670 (26.4")	760 (30")	900 (35.4")

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