



SPIRAL MIXER **CLASSIC LINE**



TECHNICAL SPECIFICATIONS

- Mixing capacity from 60 to 80 kg
Recommended hydration from 55% to 100%
- Available in 3-phase 230V
- Double speed: first speed 105 rpm, second speed 210 rpm
- Reverse bowl rotation
- Control panel at the top of the machine
- Belt transmission
- Retractable castors
- Heavy-duty stainless steel bowl, spiral arm and breaking bar
- Safety stainless steel grid over the bowl
- Pre-lubricated ball bearing transmission
- Non-toxic powdered epoxy certified coating
- Electrical system and safety devices made in accordance with CE regulation.

ACCESSORIES

- LED lights to illuminate dough.
- Temperature sensor.
- Plexiglass bowl protection.
- Customized colors.

SPIRAL MIXER **CLASSIC LINE**

TECHNICAL SPECIFICATIONS

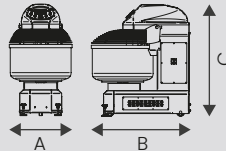
SUN60 CL

2 motors • 230V/60Hz/3 Phase



| Dough capacity kg / lb | Flour capacity kg / lb | Bowl volume qt | Amps | Watt | Rpm | Speed |
|---------------------------|---------------------------|-------------------|------|------|---------|-------|
| 60 kg/132 lb | 36 kg/79 lb | 86 | 16 | 3500 | 105/210 | 2 |

| Dimensions | | |
|------------|-----|-----|
| A | B | C |
| 23" | 39" | 43" |



| Weight lb |
|--------------|
| 551 |

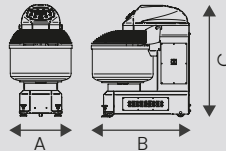
SUN80 CL

2 motors • 230V/60Hz/3 Phase



| Dough capacity kg / lb | Flour capacity kg / lb | Bowl volume qt | Amps | Watt | Rpm | Speed |
|---------------------------|---------------------------|-------------------|------|------|---------|-------|
| 80 kg/176 lb | 50 kg/110 lb | 138 | 20 | 5500 | 105/210 | 2 |

| Dimensions | | |
|------------|-----|-----|
| A | B | C |
| 29" | 47" | 55" |



| Weight lb |
|--------------|
| 838 |



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