



SPIRAL MIXER **TOP LINE**

sunmix
NEW GENERATION MACHINES



START I



STOP



TECHNICAL SPECIFICATIONS

- Mixing capacity from 30 to 45 kg.
- Simple, robust and reliable machine designed to ensure optimum performance.
- Available in single-phase 230V.
- Spiral speed: 70/210 rpm.
- Bowl speed: ratio 1:7 from spiral speed.
- Control panel at the top of the machine.
- 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.
- 300 rpm.
- Customized colors.

SPIRAL MIXER **TOP LINE**

TECHNICAL SPECIFICATIONS

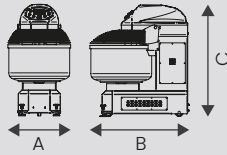
SUN30 TL

1 motor • 230V/60Hz/1 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
30 kg/66 lb	18 kg/40 lb	48	10	2200	70/210	Variable Speed

Dimensions		
A	B	C
19"	31"	38"



Weight lb
286

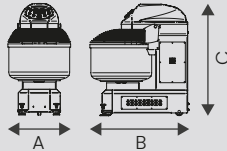
SUN40 TL

1 motor • 230V/60Hz/1 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
38 kg/84 lb	22 kg/49 lb	58	10	2200	70/210	Variable Speed

Dimensions		
A	B	C
21"	33"	38"



Weight lb
309

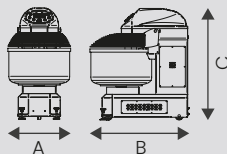
SUN50 TL

1 motor • 230V/60Hz/1 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
45 kg/99 lb	26 kg/57 lb	71	12	2200	70/210	Variable Speed

Dimensions		
A	B	C
21"	37"	43"



Weight lb
485



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