

sunmix
USA  
NEW GENERATION MACHINES

SPIRAL MIXER  **QUEEN LINE**



TOUCH SCREEN CONTROL PANEL

It allows to memorize up to 10 recipes, guarantees high quality and consistency. The operator will be able to make the same dough every day regardless of his skills.

INFRARED RAYS TEMPERATURE SENSOR

It detects the instant dough temperature, keeping it always under control. It's possible to set a maximum temperature not to overheat the dough.

LED LIGHTS TO ILLUMINATE THE DOUGH

The light placed over the bowl allows keeping the dough under control in all its working steps.

INVERTER

Thanks to the inverter technology by Mitsubishi, the spiral speed can be adapted to any kind of dough, changing from 70 rpm to 300 rpm, up to 100% hydration.

QUEEN LINE SPIRAL MIXER

Available in 2 versions:

- QUEEN-1 in single-phase 230V, mixing capacity from 30 to 50 kg.
- QUEEN-2 in 3-phase 230V, mixing capacity from 60 to 300 kg.



SPIRAL MIXER  **QUEEN LINE**

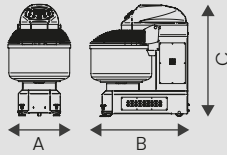
TECHNICAL SPECIFICATIONS

QUEEN 30-1 2 motors • 230V/50-60Hz/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	2570	70/300	Variable Speed

Dimensions		
A	B	C
19"	31"	38"



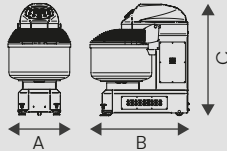
Weight lb
286

QUEEN 40-1 2 motors • 230V/50-60Hz/1 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
40 kg/88 lb	22 kg/49 lb	58	10	2570	70/300	Variable Speed

Dimensions		
A	B	C
21"	33"	38"



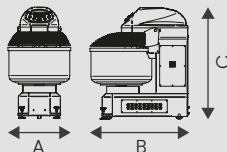
Weight lb
309

QUEEN 50-1 2 motors • 230V/50-60Hz/1 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
50 kg/110 lb	26 kg/57 lb	71	12	2570	70/300	Variable Speed

Dimensions		
A	B	C
21"	37"	43"



Weight lb
485

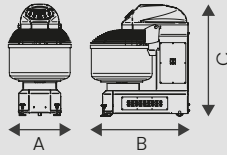
TECHNICAL SPECIFICATIONS

QUEEN 60-2 2 motors • 230V/50-60Hz/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	15	3500	70/300	Variable Speed

Dimensions		
A	B	C
23"	39"	43"



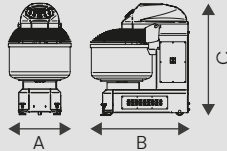
Weight lb
551

QUEEN 80-2 2 motors • 230V/50-60Hz/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	70/300	Variable Speed

Dimensions		
A	B	C
29"	47"	55"



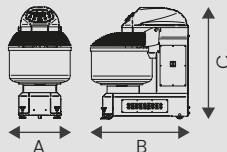
Weight lb
838

QUEEN 120-2 2 motors • 230V/50-60Hz/3 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
120 kg/264 lb	80 kg/176 lb	201	20	5500	70/300	Variable Speed

Dimensions		
A	B	C
31"	49"	55"



Weight lb
882

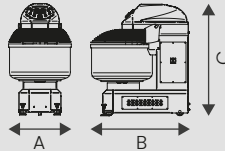
TECHNICAL SPECIFICATIONS

QUEEN 160-2 2 motors • 230V/50-60Hz/3 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
160 kg/353 lb	100 kg/220 lb	282	35	9000	70/300	Variable Speed

Dimensions		
A	B	C
34"	56"	62"



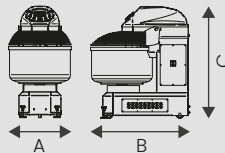
Weight lb
1445

QUEEN 200-2 2 motors • 230V/50-60Hz/3 Phase



Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed
200 kg/441 lb	125 kg/275 lb	323	35	9000	70/300	Variable Speed

Dimensions		
A	B	C
37"	57"	62"



Weight lb
1499



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