Kolb Spiral Mixer-120kg

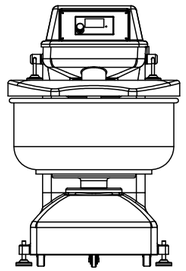
Is designed especially for heavy dough for mass production in large hotel, bakery and food factory, with different kind of mixing method, such as kneading, twisting, pinching to reach ideal dough. It features:

- Strongly built to last for life time
- Powerful dual motor designed for separate control of the spiral arm and the mixing bowl
- Belt-driven with 2 speed control for better dough mixing
- Dual-direction mixing technology, bowl may be set to rotate either forward and backward



K32-1201AB4

- The spiral arm and the mixing bowl are designed for perfect driving fit, even small dough volume can be handled
- Equipped with overload relay to protect motor and transmission components
- Interlocked bowl guard switch for safer operation
- Baked and coated with long lasting and chip-resistant paint enamel
- Accessories: timer, safe guard, spiral arm, mixing bowl
- Other models (weight of dough): 20kg/40kg/50kg/80kg/120kg/150kg



Technical Data	Spiral Mixer 120kg
Model-Nr.	K32-1201AB4
Outside Dimensions (WxDxH)(mm)	900x1500x1460/2100
Flour Capacity(kg)	75
Dough Capacity(kg)	120
Bowl Capacity(L)	180
Speed(Max RPM)	209
Timer	Yes
Voltage (V)	380-400V,50Hz,3N,PE
Power(kW)	7.875
Weight(kg)	935

