



Efficient & Effective

SPIRAL MIXER



(MADE IN TAIWAN)

Our **Spiral Mixer** helps automate the repetitive tasks of stirring, whisking, or beating. When the beaters are replaced by a dough hook, the mixer may also be used to knead.

Application:

- Is especially suitable for hard dough (pizza, bread, etc.).
- Constructed in highly resistant, reliable materials for extremely easy cleaning.
- Equipped with a stainless steel protection grid.
- All parts in contact with food are made entirely of stainless steel: bowl, spiral, and rod.

Model	TS-568
Mixing Speed (r/min)	High 270 RPM Low 135 RPM
Dough Capacity (kg)	50
Voltage (v)	415
Power (HP)	6.75
Weight (kg)	380
Dimensions (L x W x H) (mm)	1100 x 680 x 1160