



Efficient & Effective

SPIRAL MIXER

Our **Spiral Mixer** helps automates 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.



HS 20

* Mixer Hook with One Direction.

Model	HS 20
Max. Dough Capacity (kg)	8
Mixing Speed (Mixer Hook) rpm	230 / 123
Mixing Speed (Bowl) rpm	10 / 17
Voltage (v)	240
Input Power (kw)	1.1
Weight (kg)	95
Dimensions (LxWxH) (mm)	630 x 380 x 750