



SPIRAL MIXER  
AMASADORAS DE ESPIRAL  
SPIRAL MIKSER

SPMX DECO  
SERIES





## STANDARD FEATURES - CARACTERISTICOS - ÖZELLİKLER



### EN

- » Spiral Mixer Deco, for artisan producer
- » Fixed bowl type and color options
- » Homogeneous kneading in short time
- » Gentle kneading without stressing dough
- » Manuel use only
- » Bowl rotation left/right
- » 2 x speed set timer
- » Working in silence
- » Pulley and belt system
- » Stainless steel bowl
- » Bowls safety cover with switch
- » Epoxy painted iron and plastic painted structure
- » Stainless steel spiral form
- » Adjustable fixed legs with wheels
- » Easy to clean & maintenance
- » Analog control panel
- » 2 year of warranty

### ES

- » Spiral Mixer Deco, a los productores artesanos
- » Gancho fijado - opciones en colores
- » Homogéneos amasado en corto tiempo
- » Suave amasado sin molestar masa
- » Uso manual
- » Giro de artesa hacia dos lados
- » 2 x mando de temporizador
- » Trabajo en silencio
- » Trabajo basado en la polea de correa
- » Artesa de acero inoxidable
- » Cubierta de seguridad con micro
- » Epoxi pintado acero y plastico
- » Solida espiral gancho de Inox
- » Pies fijados y ajustable
- » Facil manejo y limpiar
- » 2 anos de garantía
- » Ce certificado producto

### TR

- » Spiral Mixer Deco, dekoratif mikser
- » Sabit mikser
- » Kisa zamanda kaliteli yoğurma
- » Kıvalım hamur karışımı
- » Otomatik ya da manuel kullanım
- » İki yönlü kazan hareketi
- » 2 x zaman - hız ayarı
- » Sessiz çalışma
- » Kayış kasnak sistema ile hareket
- » Paslanmaz kazan
- » Paslanmaz kalite çatal
- » Swithli koruma kapağı
- » Boyalı demir iskelet ve kapak
- » Sabit ayarlanır ayaklar
- » Kolay bakım ve temizlik
- » 2 yıl garanti
- » Ce belgeli ürün



RAL color options  
RAL colores  
RAL renkleri



Reliable Kneading  
Robustez En Amasado  
Kaliteli Yoğurma



Stainless Steel Coated Cover With Switch  
Rejilla Inox Recubierta Con Micro  
Elektro Paslanmaz Kaplama

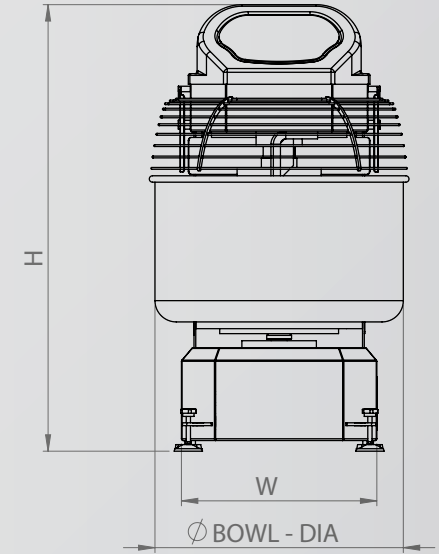
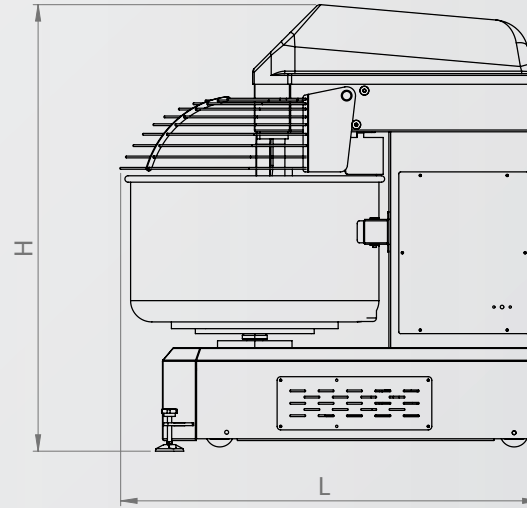


## STANDARD FEATURES - CARACTERISTICOS - ÖZELLİKLER

### CONTROL



- 1 - I. Speed & Timer / Velocidad y Temporizador / Zaman ve Hız Ayarı
- 2 - Stop
- 3 - Bowl Rotation / Artesa Giro / Kazan Dönüş
- 4 - II. Speed & Timer / Velocidad y Temporizador / Zaman ve Hız Ayarı
- 5 - II. Speed & Timer / Velocidad y Temporizador / Zaman ve Hız Ayarı
- 6 - Emergency / Emergencia / Acil Stop



Model	SPMX DECO 25	SPMX DECO 40	SPMX DECO 60	SPMX DECO 80	SPMX DECO 120	SPMX DECO 150
Flour - Harina - Un (kg)	25	40	60	80	120	150
Dough - Masa - Hamur (kg)	40	60	100	135	180	250
Bowl - Artesa - Kazan (lt.)	63	90	170	220	340	420
W (mm)	350	480	550	640	740	840
L (mm)	880	975	1090	1180	1400	1500
H + H1 (mm)	705 + 500	1030 + 500	1205 + 500	1260 + 700	1450 + 850	1550 + 870
Bowl Width - Artesa Ancho - Kazan Çap (mm)	400	530	600	700	900	1000
Bowl Depth - Artesa Fondo - Kazan Yüksekliği (mm)	300	350	400	410	420	470
Power - Potencia - Güç (kw)	1,5 - 2,5	2,5 - 3,5	3,5 - 5,5	5,5 - 7,5	5,0 - 8,0	6,0 - 10,0
Electric - Electrica - Elektrik	380/400 Vac 50hz 3 N+ PE Phase					
Weight - Peso - Ağırlık (kg)	225	360	420	630	720	900