



sunmix
USA 
NEW GENERATION MACHINES

SPIRAL MIXER
CLASSIC LINE

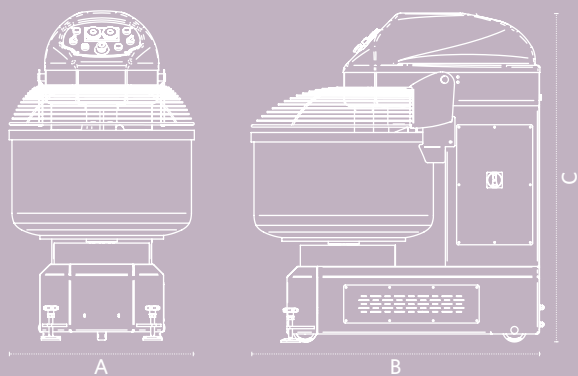


TECHNICAL SPECIFICATIONS:

- Mixing capacity from 60 to 300 kg
- Recommended hydration from 55% to 100%
- Available in 3-phase 230V
- Double speed: first speed 105 rpm, second speed 210 rpm
- Reverse bowl rotation
- Control panel at the top of the machine
- Belt transmission
- Retractable castors
- Heavy-duty stainless steel bowl, spiral arm and breaking bar
- Safety stainless steel grid over the bowl
- Pre-lubricated ball bearing transmission
- Non-toxic powdered epoxy certified coating
- Electrical system and safety devices made in accordance with CE regulation.

ACCESSORIES:

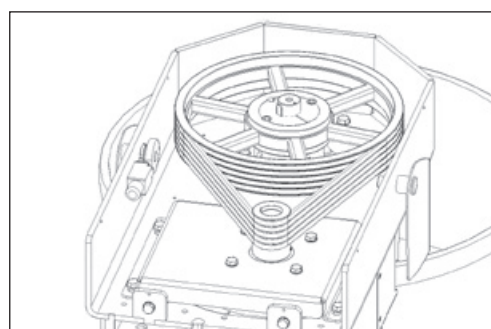
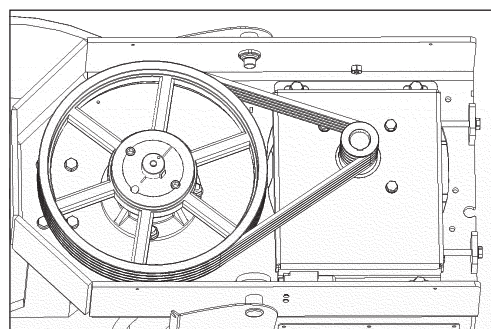
- LED lights to illuminate dough.
- Temperature sensor.
- Plexiglass bowl protection.
- Customized colors.



TECHNICAL SPECIFICATIONS

2 motors - 230V/60Hz/3-Phase

Model	Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed	Weight lb	Dimensions		
									A	B	C
SUN60 CL	60 kg/132 lb	36 kg/79 lb	86	16	3500	105/210	2	551	23"	39"	43"
SUN80 CL	80 kg/176 lb	50 kg/110 lb	138	20	5500	105/210	2	838	29"	47"	55"
SUN100 CL	100 kg/220 lb	65 kg/143 lb	169	20	5500	105/210	2	860	31"	49"	55"
SUN120 CL	120 kg/264 lb	80 kg/176 lb	201	20	5500	105/210	2	882	31"	49"	55"
SUN160 CL	160 kg/353 lb	100 kg/220 lb	282	35	9000	105/210	2	1445	34"	56"	62"
SUN200 CL	200 kg/441 lb	125 kg/275 lb	323	35	9000	105/210	2	1499	37"	57"	62"
SUN250 CL	250 kg/551 lb	150 kg/330 lb	391	38	13000	105/210	2	1764	41"	61"	65"
SUN300 CL	300 kg/661 lb	185 kg/409 lb	476	38	16000	105/210	2	1874	43"	64"	65"



CE



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