

# Spiral Mixer ASP-200(LT)

## Reinforced & Self-Empty

*"Spiraling the competitor out of control"*



### Features

- Voltages available: 220V, 380V, 400V, 440V, 50Hz/60Hz, 3phase
- Simple to use, manual or automatic digital control panel.
- Hydraulic lifting and lowering system.
- Equipped with European Spiral Hook, Dough Knife and Bowl.
- Easy dough extraction controlled by the bowl jog switch.
- Possible discharge height: into Divider at 1900 mm.
- Possibility of bowl reverse rotation in 1st speed.
- Mixers designed with electronic control panel for higher efficiency.
- 2 powerful heavy duty motors, one for Bowl and one for the Hook
- Bowl, Dough Knife and Spiral Hook are Stainless steel.
- Superior torque transmission which eliminates vibration and noise for heavy loads.
- Metal-rubber composite gear type, non-slipping.
- Heavy duty frame with lead-free baked painting for easy cleaning.
- Motor overload protection.
- NSF, CE, ETL approval.

### Specifications

<b>Capacity:</b>	Flour capacity (kg)/(lbs)	128/282
	Dough capacity (kg)/(lbs)	200/440
	Bowl capacity (qts/ltrs)	336 / 318
	Dia. of bowl (mm)	900mm/36in
	Height of bowl (mm)	450mm/17.80in
<b>Motor:</b>	16+2Hp	
<b>Dimensions:</b>	77"(L)x65"(W)x71"(H)	
	or	
	1950 (L)X1650(W)X1800mm(H)	
<b>Machine Weight:</b>	3280 lbs	
	or	
	1490 kgs	