

## CM-200 Spiral Mixer



CHANMAG spiral mixer is the satisfying for bakeries, hotels, restaurants, food service operations and other industrial factories. Good for breads, bagels, pizza and gentle type French dough etc. Shortens the dough kneading duration, assures to knead the deep bottom and grow in mass by obtaining a much homogenous mixture. It is designed with stainless steel spiral hook and bowl, time adjustable, forward and reverse operated, Emergency stop button, INCH button, work manually and automatically, automatic transmission with 2 sets motors, easy and practical working in different types of food service operations.

### Specification:

Dough Capacity: 200 KG

Flour Capacity: 125 KG

Bowl Diameter: 852 mm

Spiral Hook Motor: 11.25 KW

Bowl Motor: 1.5 KW

Power: 3 PH, 50/60 HZ

Net Weight: 906 KG

Machine Size: 900 x 1488 x 1542 mm (WxDxH)

### Technical Features

1. A spiral mixing arm with two speeds.
2. The rotation of bowl provided with direction change.
3. Solid robust construction.
4. Effective operation with inching button and digital timers.
5. With two motors and automatic control timer.
6. Stainless steel safety cover: hygienic and clean.

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