

## CM-80E Spiral Mixer



CHANMAG CM-80E 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. 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 bowl, time adjustable, forward and reverse operated, automatic transmission with 2 sets motors, easy and practical working in different types of operations.

### Specification:

Dough Capacity	: 80 KG
Flour Capacity	: 50 KG
Power	: 3 PH, 50/60 Hz
Motor	: 5.25 KW
Spiral Hook Motor	: 4.5 KW
Bowl Motor	: 0.75 KW
Bowl Diameter	: 670 mm
Net Weight	: 466 KG
Machine Size	: 716 x 1143 x 1257 mm (WxDxH)

### Technical Features

1. Two-speed spiral mixing arm.
2. The rotation of bowl provided with direction change.
3. Solid and robust construction.
4. Display timer is affixed.
5. Transmission with two motors.
6. Stainless steel safety cover: hygienic and clean.

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