

## SP

SP  
Spiral mixer mobile

### Spiral Mixer mobile

66 - 276 lbs (30 - 125kg) of flour

- direct bowl drive via gear motor and generously dimensioned crossed roller bearing
- robust, smoothly rounded, ergonomic machine design - bowl and mixing tools made from stainless steel, high polished
- KEMPER-3-Zone-Mixing principle (spiral; guide bar)
- Reversing switch - clockwise/anticlockwise bowl rotation

#### Benefits

- *direct bowl drive via gear motor, therefore no wearing parts and no maintenance at those hard to reach points*
- *quiet, well-balanced movement*
- *fast cleaning due to smooth dust repellent surfaces*
- *production of light, easy to process dough*
- *simple, faster mixer*



**SP**

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Size	Capacity flour (lb)	Capacity dough (lb)	Connector plug Spiral (kW)	Connector plug Bowl (kW)	Dimensions (L x W x H) in inches
<b>SP 30</b>	66	99	1.3/5.3	1.0	43 x 31 x 50
<b>SP 50</b>	110	176	1.0/4.0	0.75	47 x 31 x 50
<b>SP 75</b>	165	276	2.8/7.8	1.10	51 x 35 x 51
<b>SP 100</b>	220	353	2.8/7.8	1.10	56 x 37 x 51
<b>SP 125</b>	276	441	2.8/7.8	1.10	56 x 37 x 51



**Characteristics**

- Steel stand
- Bowl and mixing tool made from stainless steel, high polished
- Plastic flour dust protection cover
- Control in machine head; contactor control
- built-in motor protection, automatic operating cycle
- two electro-mechanical timers
- manual/automatic selector switch
- push-button control
- illuminated buttons
- clockwise/anti-clockwise bowl rotation

**Options**

- Temperature sensor PT 100 (internal dough temperature)
- Stainless steel stand
- Program control Siemens S7 PLC
- Bowl with drain screw
- Special tool
- Bowl scraper for mixers "mobil"
- Special paint finish

