

# Spiral Mixers



## Spiral Mixers

The PARAMOUNT range of spiral dough mixers are designed for the busy retail bakery. Each mixer is manufactured with a breaker bar and fully enclosed micro-switch controlled lid for safety purposes.

Manual operating controls are a standard feature and the 4 lock down feet and wheels provide extra stability.

### Features

- 25, 50, 80 or 120kg dough capacity models
- 2 speed controls on all models
- Fully enclosed bowl lid for safety
- Breaker bar fitted as standard
- 4 lock down feet supplied as standard
- 80 & 120kg models fitted with bowl reverse function
- Supplied with O.H. & S. Manuals



SM-80T / SM-50 / SM-25

### Specifications

MODEL	SM-25	SM-50	SM-80T	SM-120T
Flour capacity kgs	12.5	25	50	75
Dough capacity kgs	25	50	80	120
Power kW	2.2	3.0	5.25	9.55
Weight kgs	135	240	385	610
Width mm	490	600	720	830
Depth mm	820	930	1120	1300
Height mm	1000	1170	1300	1460



Breaker bar



Manual control panel

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice

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