

## Spiral Mixer

Rugged construction in the machine body for continuous and trouble free uses, column bowl special tools and safety device are completely made of Stainless Steel. Electric installation of 220/420 V AC has an automatic protection system. It has two motors and two timer for better performance. Also introduce buzzer system to know the time of complete mixing.



### Technical Specification

- SPIRAL MIXER [220 Volt]
- 220 Volt Auto (Mixing Time: 6 min.)
- 220 Volt Manual

### Sl. No. Model Flour Capacity Dough Capacity Connective Load

- 1 MRSM 10 Kg 10 Kg 15 Kg 2 HP
- 2 MRSM 15 Kg 15 Kg 22 Kg 3 HP
- 3 MRSM 25 Kg 25 Kg 38 Kg 4 HP

### Spiral Mixer [440 Volt]

- Auto Dual Speed (Slow & Fast)
- Auto Single Speed (Only Fast)
- Mixing Time: 8 minute

### Sl. No. Model Flour Capacity Dough Capacity Connective Load

- 1 MRSM 10 Kg 10 Kg 18 Kg 2.0 HP

- 2 MRSM 20 Kg 20 Kg 35 Kg 2.5 HP
- 3 MRSM 30 Kg 30 Kg 50 Kg 4.0 HP
- 4 MRSM 40 Kg 40 Kg 65 Kg 6.0 HP
- 5 MRSM 50 Kg 50 Kg 80 Kg 7.5 HP
- 6 MRSM 60 Kg 60 Kg 95 Kg 9.5 HP
- 7 MRSM 90 Kg 90 Kg 140 Kg 13.0 HP