

Spiral Mixer ASP-160

"Spiraling the competitor out of control"



Design

12Hp spiral mixer designed especially for heavy dough such as pizzas and bagels. This machine is designed with a long lasting stainless steel 280 qt bowl that can handle 352 lbs of dough and is equipped with a plastic cover to prevent flour flow out.

Two speed motor with timer and separate bowl drive motor. Bowl jog control makes for easy unloading. Interlocked bowl guard switch prevents operation when guard is up. 220V/380V, 50Hz/60Hz, 3 phase.

Specifications

Capacity:	Flour capacity (kg)/(lbs)	100/220
	Dough capacity (kg)/(lbs)	160/352
	Bowl capacity (qts)	281
	Dia. of bowl (mm)	900mm/36in
	Height of bowl (mm)	450mm/17.80in

Motor:	Horsepower	12Hp / 1.5HP
	1st speed (kw)	4.8
	2nd speed (kw)	7.6
	Bowl(kw)	0.78

Dimensions:	Width (mm)	960mm/37in
	Length (mm)	1620mm/57in
	Height(mm)	1500mm/59in

Machine Weight (kg/lb):	680/1498
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