



## Maestro Mix 18 kg Spiral Mixer – Single Speed



Ideal for pizzerias, bakeries, dumpling restaurants and other establishments that consume dough in large amounts, the Maestro Mix range of spiral mixers are heavy duty units that are guaranteed to withstand the busiest commercial kitchen environments.

### Description

Select from a range of specialist dough mixing spiral mixers. In a spiral mixer, a spiral-shaped agitator remains stationary while the bowl rotates. This method enables spiral mixers to mix the same size dough batch much quicker and with less under-mixed dough than a similarly powered planetary mixer. Spiral mixers can mix dough with less agitator friction than planetary mixers. This allows the dough to be mixed without increasing its temperature, ensuring the dough can rise properly. The S20MAE1S can mix up to 18 kg dough mixed with 55% water. The single speed gear design makes this unit a powerful and heavy duty asset in your kitchen that is guaranteed to bring down dough preparation times. The Maestro Mix range of spiral mixers are the ideal choice for pizzerias, dumpling restaurants, indian and middle eastern restaurants, bakeries and cafes that bake their own bread.

### Additional Information

**Capacity :** 50 kg  
**Manufacturer :** Maestro Mix  
**Output Kw :** 5.4  
**Product Depth :** 900  
**Product Height :** 1180  
**Product Width :** 910