



## HEAVY DUTY 200 LITER SPIRAL MIXER – TWO SPEED

**MAESTRO MIX**

Heavy duty spiral mixer, 2 speed, 21 Amps, 415 v,  
75 kg dry bread flour with 55% water,  
safety guard and safety switch, Reverse bowl  
operation.

### 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 S200MAE2S can mix up to 75 kg dough mixed with 55% water. The two 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

**Manufacturer :** Maestro Mix

**Product Depth :** 1347

**Product Height :** 1653

**Product Width :** 1000