



Bakery Services

Spiral Mixer

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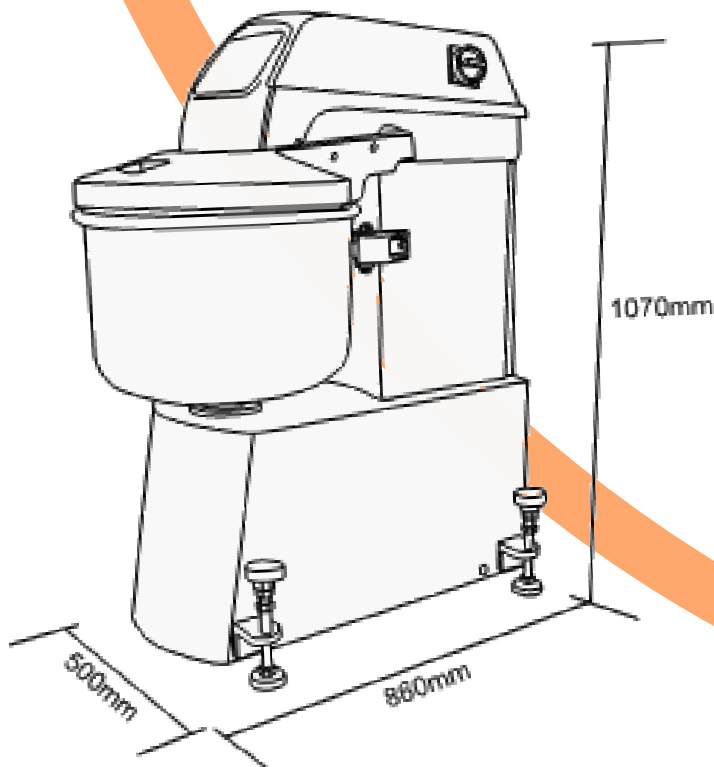
This is a New Addition to our successful line up of Dependable Spiral Mixers.

This Single Phase mixer is based on our robust 25kg spiral mixer, now with single phase motor for the bakeries that only have single phase power. Includes a stainless steel bowl and forged spiral tool, while still bringing affordability.

It offers a two-speed motor. It is mounted on screw down feet to level the mixer in your desired position.

This mixer is fitted with a electrically linked guard for safety, pause function while the bowl guard is open, allowing additional ingredients to be added without resetting the time factors.

This EuroBake spiral mixer is fitted with our trusted 3 timer digital control panel, The panel allows for automatic and easy operation of the mixer, the first timer allows for smaller doughs to bind together before the changeover into first then second speed and manual commands with controller override. It offers a flat surface for easy cleaning.



EKM-25T S1	
Dough Capacity	
Flour	11kg
Dough Capacity	22kg
Bowl Capacity	58L
Motor	
Motor Power	2.2kW
Electrical Requirements	
Voltage	220V
Frequency	50Hz
Phases	1
Connection	16A 3 pin plug
Dimensions	
Width	575mm
Depth	860mm
Height	1070mm
Weight	130kg