



# CLASSIC & PRO LINE SPIRAL MIXER



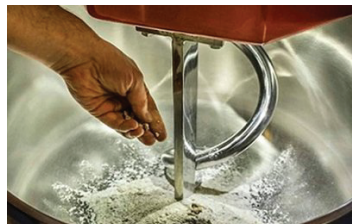
Achieve consistent dough every time with these new generation machines. Suitable for pizza and baking.



### Temperature Sensor

The exclusive feature detects the instant dough temperature, keeping it always under control. Allows to set a maximum temperature to prevent overheating the dough.

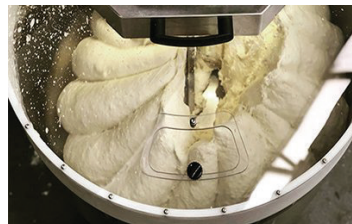
*\* optional feature/special order*



### LED Lightened Bowl

The led light inside the bowl allows you to keep the dough under control during all work phases.

*\* optional feature/special order  
Code: LIGHT*



### Plexiglass Bowl Protection

Prevent flour or wet ingredients from splashing out while mixing, while keeping the surrounding area clean. The clear plastic splatter shield lets you see what you are mixing. Easy to add ingredients through the pouring shield spout.

*\* optional feature/special order*



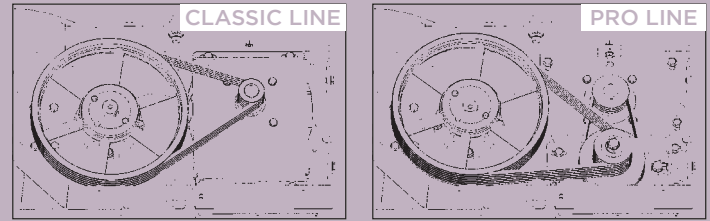
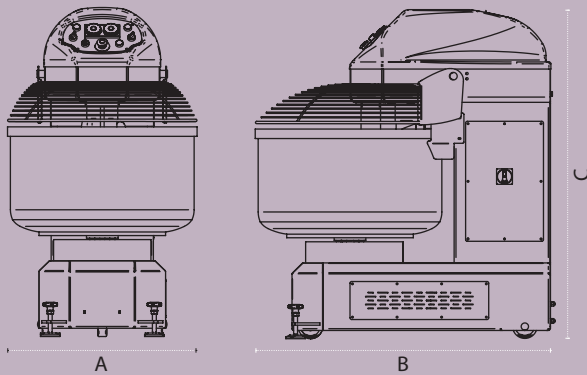
### Colour Customization Available

A spectrum of colour customization options that allow you to personalize and complement the surrounding environment.

*\* optional feature/special order  
Code: Color*

# TECHNICAL SPECIFICATIONS

## CARACTERISTIQUES TECHNIQUES



2 motors - Volt 208/60Hz/3Ph

Model Modèle	Dough capacity Capacité de pâte kg	Flour capacity Capacité de farine kg	Bowl volume Volume de la cuve lt	Spiral arm motor Moteur spirale kw	Bowl motor Moteur cuve kw	Weight Poids kg	Dimensions Dimensions / Dimensions		
							A cm	B cm	C cm
SUN30 CL	30	18	45	1.1/2.2	0.37	140/140	48	80	96
SUN40 CL	40	25	60	1.1/2.2	0.37	150/150	54	85	96
SUN50 CL	50	32	67	1.5/3.0	0.37	240/250	59	100	110
SUN60 CL	60	36	81	1.5/3.0	0.37	250/260	59	100	110
SUN80 CL/PL	80	50	131	2.6/4.8	0.55	380/400	73	120	140
SUN120 CL/PL	120	80	190	2.6/4.8	0.55	400/430	78	125	140
SUN160 CL/PL	160	100	266	5.0/8.0	0.75	660/710	87	143	157
SUN200 CL/PL	200	125	306	5.0/8.0	0.75	680/730	93	146	157
SUN250 CL/PL	250	150	370	8.0/12.5	1.1	800/800	103	155	165
SUN300 CL/PL	300	185	450	8.0/12.5	1.1	850/850	108	163	165

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#### TECHNICAL SPECIFICATIONS:

- **Classic Line:** suitable for mixing dough with hydration more than 60%, spiral arm speed 105/210 rpm, bowl speed 14 rpm.
- **Pro Line:** suitable for mixing dough with hydration more than 50%, spiral arm speed 90/180 rpm, bowl speed 14 rpm.
- Belt transmission.
- 2 motors, 2 speeds, 2 timers and bowl reverse.
- Possibility to mix small quantities.
- Standard colors: red, white, grey (other colors upon request).

#### OPTIONAL:

- Lights to illuminate dough.
- Temperature sensor.
- Plexiglass bowl protection.
- Special voltage.

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#### CARACTÉRISTIQUES TECHNIQUES:

- **Classic Line:** idéal pour mélanges avec hydratation supérieur à 60%, vitesse de la spirale 105/210 rpm, vitesse de la cuve 14 rpm.
- **Pro Line:** idéal pour mélanges avec hydratation supérieur à 50%, vitesse de la spirale 90/180 rpm, vitesse de la cuve 14 rpm.
- Entraînement par courroie.
- 2 moteurs, 2 vitesses, 2 minuteurs, avec inversion de la cuve.
- Possibilité de mélanger petites quantités.
- Couleurs standards: rouge, blanc, gris (autres coloris sur demande).

#### OPTIONAL:

- Lumières pour éclairer la pâte.
- Capteur de température.
- Protection cuve en plexiglas.
- Tension spéciale.