



sunmix
NEW GENERATION MACHINES

SPIRAL MIXER
SMALL LINE

CE



euro-MILAN
DISTRIBUTING

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SMALL LINE SERIES



SUN6



SUN10



SUN15



SUN20



Stainless steel safety guard



High resistance stainless steel bowl, spiral arm and breaking bar.



Up to 300 RPM for hydrated dough

This optional allows you to bring the speed of the spiral up to 300 rpm, excellent when you are working with high hydrated dough.

300 RPM available for SUNTL-A model

** optional feature/special order
Code: 300rpm*



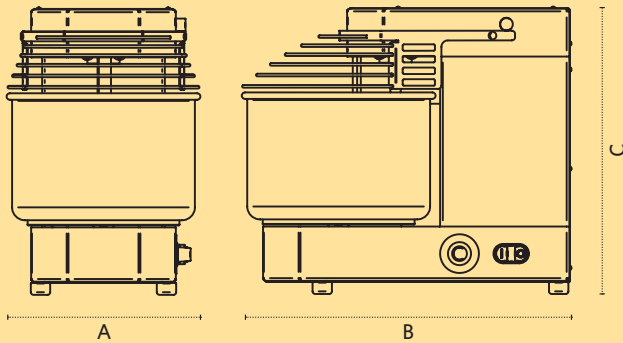
Arm-Inversion Functionality

The inversion feature allows the spiral arm to turn in the opposite direction. Preventing the dough from compressing downwards, it's pushed upwards; mixing and absorbing the dough components and impeding the dough from stringing.

** optional feature/special order
Code: INVERSIONE DI MARCIA*

TECHNICAL SPECIFICATIONS

CARACTERISTIQUES TECHNIQUES



Model Modèle	Dough capacity Capacité de pâte	Flour capacity Capacité de farine	Bowl volume Volume de la cuve	Motor power Puissance du moteur	Voltage Volt	Speed Vitesse	Weight Poids	Dimensions		
								A	B	C
	kg	kg	lt	kw			kg	cm	cm	cm
SUN6	6	3,5	8	0.37	230/60/1		31	28	48	39
SUN10	10	6	12	0.37	230/60/1		35	30	51	45
SUN15	15	8	18	0.55	230/60/1		37	34	55	45
SUN20	20	12	25	1.1	230/60/1		50	40	63	55

*Dough capacity calculated on a 60% hydration / *Capacité de pâte calculée sur 60% d'hydratation

EN

TECHNICAL SPECIFICATIONS:

- Mixing capacity from 6 to 20 kg.
- High resistance stainless steel bowl, spiral arm and breaking bar.
- Stainless steel safety guard.
- Pre-lubricated ball bearing transmission.
- Single phase motor with inverter.
- Speed 70/210 rpm.
- Non-toxic powdered epoxy certified coating.
- Electrical system and safety devices realised in accordance with CE regulation.
- Available colors:
SUN6/10/15
white/red/yellow/orange/grey/dark grey.
SUN20
grey/white/red.

OPTIONAL:

- Timer.
- Reverse
- Lights to illuminate dough.
- 300 rpm (spiral)
- Trolley.

F

CARACTÉRISTIQUES TECHNIQUES:

- Capacité de pâte kg 6/20.
- Cuve, spirale, soc diviseur en acier inoxydable hautement résistant.
- Grille de protection en acier inoxydable.
- Système de transmission à roulements à bille lubrifiés par bain d'huile.
- Moteur monophasé avec inverter.
- Vitesse 70/210 rpm.
- Peinture réalisée en poudre époxy spéciale alimentaire.
- Installation électrique et dispositifs de sécurité conformes aux normes européennes.
- Couleurs disponibles :
SUN6/10/15
blanc/rouge/jaune/orange/gris/gris foncé.
SUN20
gris/blanc/rouge.

OPTIONAL:

- Minuteur.
- Sens Inverse.
- Lumières pour éclairer la pâte.
- 300 rpm.
- Chariot.