

SPIRAL DOUGH MIXER

MODEL 1 / 25 KG

- Artistic, Durable Design
- Stainless Steel Hook and Bowl
- 2 Speed Digital Controls with Manual Back-up
- Jog Button
- Reversible Bowl and Hook
- On Casters for easy movement
- Leveling Pads hold unit in place when mixing
- Dust-free bowl cover
- Meets UL 763 and NSF-8 Standards



MODEL 1 SPECS

208/220 Volt
15 Amps.
2.2 KW
Cycles/Phase: 60HZ / 3 Phase
W 22" X H 42" X D 33"
Weight: 300 lbs.

CAPACITY

25 KG / 55 Lbs. Dough
27.6 Lbs. Flour
Spiral 1st Speed: 140 rpm
Spiral 2nd Speed: 280 rpm
Bowl 1st Speed: 12.8 rpm
Bowl 2nd Speed: 25.5 rpm

FUNCTIONS

Chopping
Cutting
Pureeing
Blending
Kneading
Mixing

DESIGNED FOR

Supermarket Bakeries
Pastry Shops
Artisan Bread Shops
Delis
Pizzerias
Restaurants
and More!

*BE&SCO equipment is solely intended for use in a commercial facility.



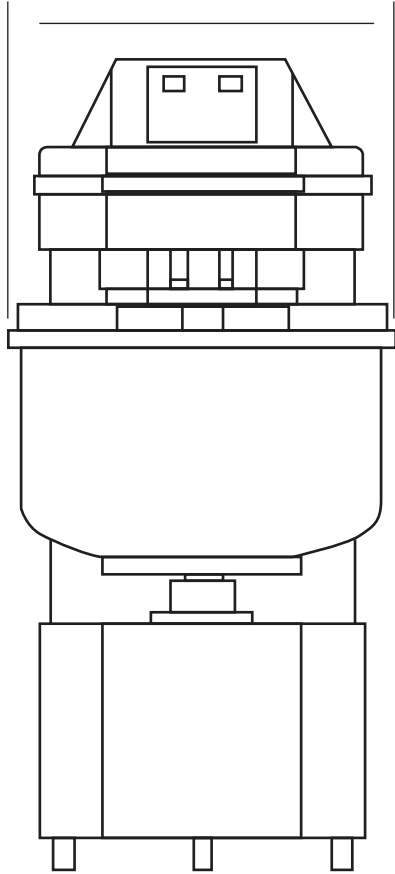
200 Lombrano St • San Antonio, TX 78207 USA
Office: (210) 734-5124 • Fax: (210) 737-3925
Toll Free: 1-800-683-0928
Email: sales@bescomfg.com • Website: www.bescomfg.com
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RoHS



Revised
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20"



33.5"

