

SPIRAL DOUGH MIXER

MODEL 3 / 80 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 3 SPECS

208/220 Volt
25 Amps.
Bowl: 0.55 KW
Spiral: 7 KW
Cycles/Phase: 60HZ / 3 Phase
W 30" X H 45" X D 51"
Weight: 1,150 lbs.

CAPACITY

80 KG / 176 Lbs. Dough
110 Lbs. Flour
Spiral 1st Speed: 122 rpm
Spiral 2nd Speed: 246 rpm
Bowl Speed: 13 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.



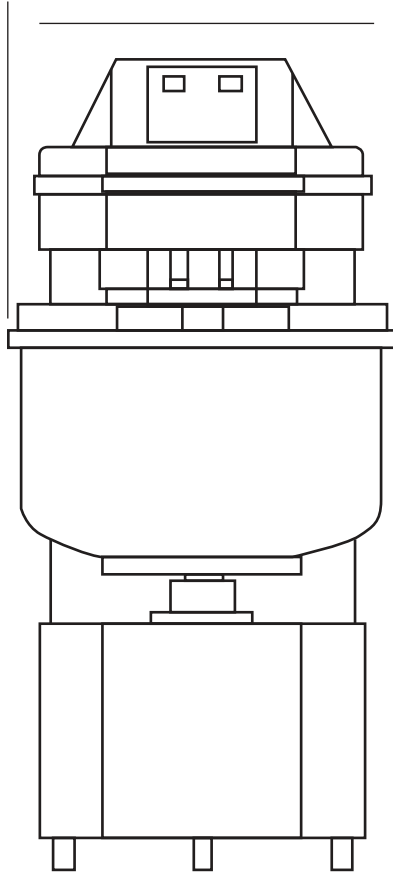
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RoHS



Revised
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30"



51"

