

ALTUNTOP SPIRAL MIXER



ALTUNTOP



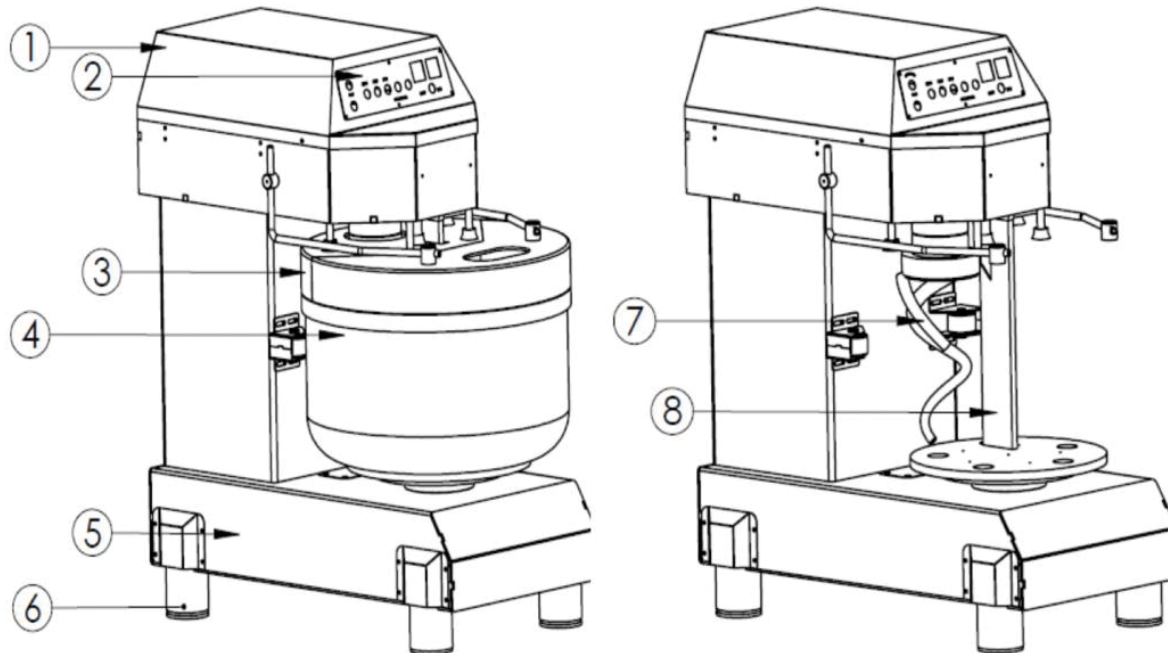
Altuntop Spiral mixer is an essential tool for bakery production. Designed for high-volume mixing, it efficiently combines large batches of dough with minimal effort. Its unique spiral mixing action ensures uniform texture and consistent results, reducing kneading time and improving dough development. With robust construction and user-friendly controls, this mixer is perfect for everything from artisan breads to pizza dough. Upgrade your mixing process and achieve professional-quality results with Altuntop Spiral Mixer.

TECHNICAL SPECIFICATION

	ATSM55	ATSM80	ATSM120	ATSM160	ATSM240
Flour Capacity (kg) Capacité De Farine (kg)	35	50	75	100	150
Dough Capacity (kg) Capacité de La Pâte (kg)	55	80	120	160	240
Width (mm) Largeur	620	720	820	920	1100
Depth (mm) Profondeur	1200	1200	1370	1470	1670
Height (mm) Largeur	1180	1310	1370	1370	1430
Inner Diameter of Bowl (mm) Diamètre De La Cuve (mm)	600	700	800	900	1000
Inner Depth of Bowl (mm) Profondeur De La Cuve (mm)	350	390	440	470	500
Total Motor Power (kW) Puissance Totale Du Moteur (kW)	3.4	6.25	6,75	8.25	13,2
Total Power HP Puissance totale cv	3-4.5	5-7.5	6-8	7.5-10	10-15
Weight (kg) Poids (kg)	330	512	612	673	946



GENERAL VIEW OF THE PRODUCT



PART NUMBER	DESCRIPTION
1	TOP COVER
2	CONTROL PANEL
3	BOWL COVERS
4	BOWL
5	BODY
6	FIXING WEDGES
7	SPIRAL MIXER
8	KNIFE