

Kolb® Spiral Mixer-150kg

is designed especially for heavy dough for mass production in large hotel, bakery and food factory, with different kind of mixing method, such as kneading, twisting, pinching to reach ideal dough. It features:

- Strongly built to last for life time
- Powerful dual motor designed for separate control of the spiral arm and the mixing bowl
- Belt-driven with 2 speed control for better dough mixing
- Dual-direction mixing technology, bowl may be set to rotate either forward and backward
- The spiral arm and the mixing bowl are designed for perfect driving fit, even small dough volume can be handled



K32-1501AB4

- Equipped with overload relay to protect motor and transmission components
- Interlocked bowl guard switch for safer operation
- Baked and coated with long lasting and chip-resistant paint enamel
- Accessories: timer, safe guard, spiral arm, mixing bowl
- Other models (weight of dough): 20kg/40kg/50kg/80kg/120kg/150kg

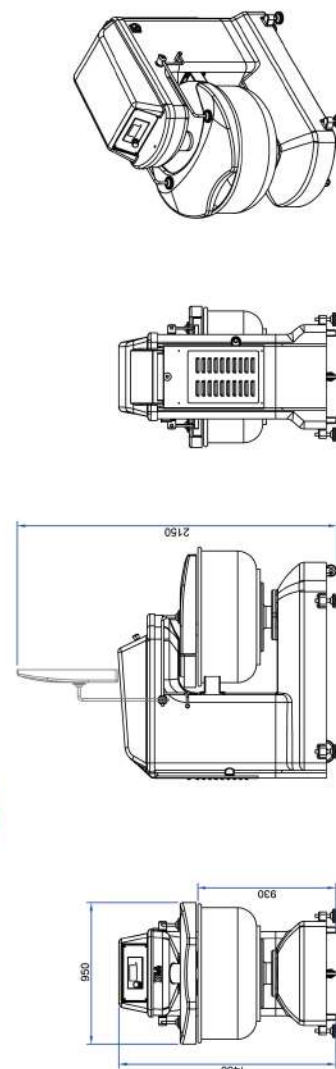


Technical Data Spiral Mixer 150kg

Model-Nr.	K32-1501AB4
Outside Dimensions (WxDxH)(mm)	950x1550x1460/2150
Flour Capacity(kg)	100
Dough Capacity(kg)	150
Bowl Capacity(L)	210
Speed(Max. RPM)	209
Timer	Yes
Voltage(V)	380-400V~, 50Hz, 3N, PE
Power (kW)	12.48
Weight (kg)	988
Control panel	Electronic key panel



Spiral Mixer 150kg K32-1501AB4



Dimension:
Voltage: 380-400V~, 50Hz, 3N, PE
Power: 12.48 kW
Power factor: 0.95
Weight: 988 kg
Speed: 2-speed
Flour capacity: 100kg
Dough capacity: 150kg

Signature: _____
Date: _____

Unassigned Tolerance According to DIN ISO 2768-1									
Dimension	0.3 To 6	6 To 30	30 To 120	120 To 400	Radius 0.5 To 3	Radius 3 To 6	mm	mm	mm
Tolerance	±0.1	±0.2	±0.3	±0.5	±0.2	±0.5			
Kolb Huizhou Ltd.									
Tel: +86 (0)752 6111 203 ext. 219 Mail: info@kolb.cn.com Website: www.kolb.cn.com									
Tolerance					Customer Title: Spiral Mixer				
X±	X°	X°	X°	X°	Kolb Item Number:				
XX±	XX°	XX°	XX°	XX°	Kolb Item Name: Spiral Mixer				
					Weight	Thickness	Item Number	Page	
							K32-1501AB4	1/1	