

IBETM



International Bakery Equipment Pty. Ltd.

Pizza & Hard Dough Spiral Mixer



Model: KL100R

- Fixed bowl, 2 speed & bowl reverse
- Low & high-speed timers to control mixing time
- Designed to mix pizza & hard dough's
- Positive mixing to produce uniform texture
- 12.5kg flour capacity
- Automatic shut-off with safety guard up
- Safety reset button
- Dimensions 480 x 850 x 1070mm (W x L x H)
- 2 HP Spiral Motor
- ½ HP Bowl Motor
- 3 phase, 4 pin, 10 amp plug top supplied

**Product specifications may be subject to change without prior notice*

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