

**IBE<sup>TM</sup>**



International Bakery Equipment Pty. Ltd.

# Pizza & Hard Dough Spiral Mixer



## Model: KL125PR

- Fixed bowl, 2 speed & bowl reverse
- Low and high-speed timers to control mixing time
- Designed to mix pizza and hard dough's
- Positive mixing to produce uniform texture
- 25kg flour capacity
- Automatic shut-off with safety guard up
- Safety reset button
- Thermal overload safety switch on both motors
- Dimensions 650 x 1050 x 1150mm (W x L x H)
- 6HP Spiral motor
- 3/4HP Bowl motor
- 3 phase, 4 pin, 20 amp plug top supplied

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

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