



The Spiral Mixer SPV 120 - SPV 240 A at a glance

- mobile (SPV 120 A) or stationary with removable bowl
- or 120 kg, 160 kg, 200 kg, 240 kg dough
- smooth surfaces and floor clearance for simple cleaning
- standard bowl clamps locking device
- compact design, also ideal for small and medium-sized companies
- simple to operate
- optional data memory control with membrane keyboard (SPS or touch panel) and temperature control (energy and rotary control)
- also available with special corrosion protection

Description of the Spiral Mixer SPV 120 - SPV 240 A

The DIOSNA Spiral Mixer SP will convince you with its performance in preparing all kinds of dough: from demanding wheatmeal dough via mixed bread dough through to wholemeal dough.

Batches of every size, from small batches through to full bowl loads, are mixed with optimum results.

Size		SPV 120a mobile	SPV 160a stationary	SPV 200a stationary	SPV 240a stationary
Output in dough*	kg	120	160	200	240
Output in flour*	kg	75	100	125	150
Length	mm	1400	1497	1532	1582
Width	mm	790	944	950	1010
Height in working position	mm	1505	1470	1470	1470
Height with tool extended	mm	1945	2010	2010	2010