

## SUPERIOR SP 15 L

**Spiral Mixer**  
Laboratory Mixing Machine  
15 kg Flour

### Characteristics

- Paint: cream/signal yellow
- Bowl: "two" speeds
- Tool: "two" speeds
- Bowl and mixing tool made from stainless steel, high polished
- Built-in motor protection
- Flour dust protection cover
- Control elements positioned in the head
- Manual/automatic switching
- Quick locking device

### Technical Characteristics

- Two electro-mechanical timers (0-12 min.)
- Push-button control
- illuminated buttons, LED
- Automatic operating process  
(automatic switching between speed I and speed II)

### Dimensions (L x W x H)

802 mm x 482 mm x 1.100 mm

### Drive Power

Spiral: 0,75/1,5 kW

Bowl: 0,75 kW

### Capacity

Flour: 15 kg

Dough: 25 kg

### Fusing (Connector plug 400 V)

10 A/CEE 16 A

### Bowl

430 mm Ø

780 mm (Upper edge of bowl from base)

### Options

- Temperature display and temperature sensor PT 100 (internal dough temperature)
- Laboratory mixing machine with revolution counter
- Laboratory mixing machine with PLC
- Laboratory mixing machines - interfacing of several machines with synchronised start

