

Introduction

Sambake's Tilting Spiral Mixer is based on the standard spiral mixer, with the addition of an automatic bowl tilting function. It eliminates manual discharging, simplifies the baking process, truly achieves the integration of "dough kneading + discharging", and significantly improves production efficiency.

Core Advantages

- Automatic mixing bowl tilting design: saves effort, enhances efficiency, and reduces manual operation.
- Bidirectional mixing (forward and reverse): ensures uniform dough mixing.
- Easy-to-clean design: suitable for environments with high hygiene requirements such as central kitchens.
- High-strength 304 stainless steel mixing bowl: wear-resistant and rust-proof, complying with food hygiene standards.
- Stable operation: meets the needs of standardized mass production.
- Built-in overload protection: effectively extends the service life of core components.
- Equipped with a safety shield: ensures the safety of operators.

Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



parameter

Model	S-75T	S-100T	S-125T
Weight (kg)	1200	1220	1550
Voltage (V)	380	380	380
Power (kW)	10.5	12.75	15.75
Dimensions (mm)	1650 × 1650 × 1520	1700 × 1650 × 1520	1800 × 1730 × 1620
Flour Capacity (kg)	75	100	125
Dough Capacity (kg)	120	160	200
Tank Rotational Speed (rpm)	12-12	12-12	12-12
Hook Rotational Speed (rpm)	0-260	0-260	0-260