

# SUN50 TL

Spiral mixer with fixed bowl  
Dough capacity Kg 50



- Mixing **capacity 50 kg.**
- Recommended **hydration from 55% to 100%.**
- Variable **speed 70/210 rpm.**
- Control panel at the top of the machine.
- Belt transmission.
- Retractable castors.
- Heavy-duty stainless-steel bowl, spiral arm, and breaking bar.
- Bottom of the bowl in hemispherical shape.
- Safety stainless-steel grid over the bowl.
- Pre-lubricated ball bearing transmission.
- Non-toxic powdered epoxy certified coating.
- Electrical system and safety devices made in accordance with CE regulation.

## OPERATION

- Make sure the machine is off.
- Raise the bowl guard until it stops against the rubber rest.
- Load the machine with ingredients of the type and quantity required.
- Lower the bowl guard on its rest.
- Set the switch to desired speed according to your recipe.
- Push the button "Start" in accordance with the desired speed.
- Once the mixing is complete, empty the bowl.

Touch screen panel legend: described in the user manual.

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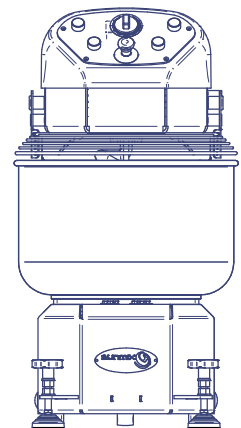
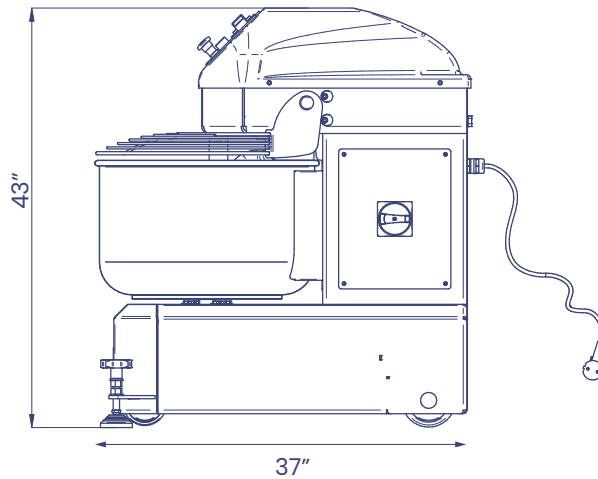
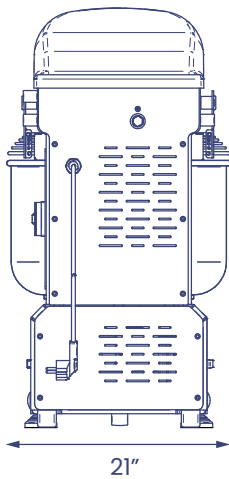


## DIMENSIONS & CAPACITY

MAX DOUGH CAPACITY	45 kg/99 lb
MIN DOUGH CAPACITY	5 kg/10 lb
FLOUR CAPACITY	26 kg/57 lb
BOWL VOLUME	71 qt
A - LENGTH	21"
B - DEPTH	37"
C - HEIGHT	43"

## TECHNICAL SPECIFICATION

VOLTAGE	230V/60Hz/1-Phase
MOTOR #	1
Speed	Variable 70/210 rpm
POWER	2200 W
AMP	12
HP	2,99
WEIGHT	485 lb



## PACKAGING SPECIFICATION

HEAVY DUTY WOODEN CRATE

A - LENGTH	51"
B - DEPTH	33"
C - HEIGHT	51"
CRATE WEIGHT	216 lb
GROSS WEIGHT	701 lb



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## CONTROL PANEL

### BUTTONS LEGEND

- A** Start
- B** Stop
- C** Emergency button
- D** Timer
- E** Speed variator



For safety reasons the mixer is delivered without a plug, a licensed electrician is required to connect it to the outlet.