



sunmix
USA 
NEW GENERATION MACHINES

sunmix

SPIRAL MIXER
TOP LINE



SUN30 TL



SUN40 TL



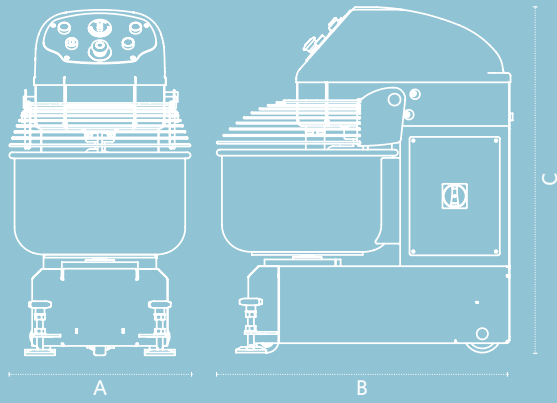
SUN50 TL

TECHNICAL SPECIFICATIONS:

- Mixing capacity from 30 to 45 kg.
- Simple, robust and reliable machine designed to ensure optimum performance.
- Available in single-phase 230V.
- Spiral speed: 70/210 rpm.
- Bowl speed: ratio 1:7 from spiral speed.
- Control panel at the top of the machine.
- Retractable castors.
- Heavy-duty stainless steel bowl, spiral arm and breaking bar.
- Safety stainless steel grid bowl protection.
- Pre-lubricated ball bearing transmission.
- Non-toxic powdered epoxy certified coating.
- Electrical system and safety devices made in accordance with CE regulation.

ACCESSORIES:

- Temperature sensor.
- LED Lights to illuminate dough.
- Customized colors.
- 300 rpm.
- Reverse rotation.



TECHNICAL SPECIFICATIONS

1 motor - 230V/60Hz/1-Phase

Model	Dough capacity kg / lb	Flour capacity kg / lb	Bowl volume qt	Amps	Watt	Rpm	Speed	Weight lb	Dimensions		
									A	B	C
SUN30 TL	30 kg/66 lb	18 kg/40 lb	48	10	2200	70/210	Variable speed	286	19"	31"	38"
SUN40 TL	38 kg/84 lb	22 kg/49 lb	58	10	2200	70/210	Variable speed	309	21"	33"	38"
SUN50 TL	45 kg/99 lb	26 kg/57 lb	71	12	2200	70/210	Variable speed	485	21"	37"	43"



CE



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