

sunmix
NEW GENERATION MACHINES



SMALL LINE SERIES SPIRAL MIXER



SUN6

SUN10

SUN15

SUN20



Stainless steel safety guard



**High resistance stainless steel bowl,
spiral arm and breaking bar.**



Up to 300 RPM for hydrated dough

This optional allows you to bring the speed of the spiral up to 300 rpm, excellent when you are working with high hydrated dough.

300 RPM available for SUNTL-A model

** optional feature/special order
Code: 300rpm*



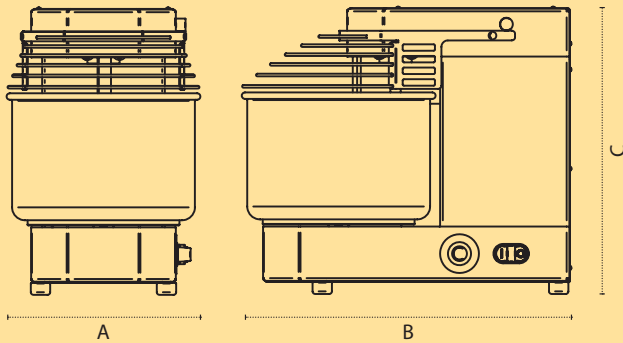
Arm-Inversion Functionality

The inversion feature allows the spiral arm to turn in the opposite direction. Preventing the dough from compressing downwards, it's pushed upwards; mixing and absorbing the dough components and impeding the dough from stringing.

** optional feature/special order
Code: INVERSIONE DI MARCIA*

TECHNICAL SPECIFICATIONS

CARACTERISTIQUES TECHNIQUES



| Model Modèle | Dough capacity Capacité de pâte kg | Flour capacity Capacité de farine kg | Bowl volume Volume de la cuve lt | Motor power Puissance du moteur kw | Voltage Volt | Speed Vitesse | Weight Poids kg | Dimensions | | |
|-----------------|--|--|--|--|-----------------|------------------|-----------------------|------------|---------|---------|
| | | | | | | | | A cm | B cm | C cm |
| SUN6 | 6 | 3,5 | 8 | 0.37 | 115/60/1 | | 31 | 28 | 48 | 39 |
| SUN10 | 10 | 6 | 12 | 0.37 | 115/60/1 | | 35 | 30 | 51 | 45 |
| SUN15 | 15 | 8 | 18 | 0.55 | 115/60/1 | | 37 | 34 | 55 | 45 |
| SUN20 | 20 | 12 | 25 | 1.1 | 115/60/1 | | 50 | 40 | 63 | 55 |

*Dough capacity calculated on a 60% hydration / *Capacité de pâte calculée sur 60% d'hydratation

EN

TECHNICAL SPECIFICATIONS:

- Mixing capacity from 6 to 20 kg.
- High resistance stainless steel bowl, spiral arm and breaking bar.
- Stainless steel safety guard.
- Pre-lubricated ball bearing transmission.
- Single phase motor with inverter.
- Speed 70/210 rpm.
- Non-toxic powdered epoxy certified coating.
- Electrical system and safety devices realised in accordance with CE regulation.
- Available colors:
SUN6/10/15
white/red/yellow/orange/grey/dark grey.
SUN20
grey/white/red.

OPTIONAL:

- Timer.
- Reverse
- Lights to illuminate dough.
- 300 rpm (spiral)
- Trolley.

F

CARACTÉRISTIQUES TECHNIQUES:

- Capacité de pâte kg 6/20.
- Cuve, spirale, soc diviseur en acier inoxydable hautement résistant.
- Grille de protection en acier inoxydable.
- Système de transmission à roulements à bille lubrifiés par bain d'huile.
- Moteur monophasé avec inverter.
- Vitesse 70/210 rpm.
- Peinture réalisée en poudre époxy spéciale alimentaire.
- Installation électrique et dispositifs de sécurité conformes aux normes européennes.
- Couleurs disponibles :
SUN6/10/15
blanc/rouge/jaune/orange/gris/gris foncé.
SUN20
gris/blanc/rouge.

OPTIONAL:

- Minuteur.
- Sens Inverse.
- Lumières pour éclairer la pâte.
- 300 rpm.
- Chariot.