



Spiral Dough mixer

- 4302625** 55 Lbs. Spiral Mixer - L15-20P Nema Plug
- 4302650** 110 Lb. Spiral Mixer - L15-20 P Plug
- 4306100** Spiral Mixer with 166 lbs. Dough Capacity, 110 lb capacity Flour, 35" x 51" x 58"
- 4306120** Spiral mixer 264 LB Dough Capacity 165 lbs. Flour 33" x 52" x 52"
- 4306200** Spiral mixer 440 lbs. Dough Capacity 250 lbs. Flour 45" x 78" x 68"



- Easy to operate Digital controls, with two high-visibility timers. Sealed and smooth for easy cleaning.
- Manual back up controls standard on all models.
- Stainless steel bowl, which is reversible in low speed only.
- Full bowl cover made of high impact plastic keeps flour dust down.
- Fully welded heavy-duty steel frame.
- High torque belt drive - no gear box in drive train.



4306120



4302625



4306200



4302650



4306100

Water Meter

4303035 Water meter with microprocessor controls, 8' wand, external temp probe

- Ball gate valves.
- Unions for alternate installation.
- Double stainless steel mesh water filters.
- Temperature dial.
- External temperature probe.
- Electric supply plug/remote control plug.
- Top electronic display: target water volume at start, then volume remaining while running.
- Center electronic display: water temp at discharge.
- Bottom electronic display: water temp taken by external probe
- Button toggles between temp. and volume displays.
- STOP/C: manual stop/clear memory.START: starts water delivery (or restarts after interruption).
- 8'-0" (2.4m) delivery hose with stainless steel terminals.
- Data entry keyboard



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