

C.P.

BAKERY EQUIPMENT

SPIRAL MIXER



The new series of automatic spiral mixers with fixed bowl mod. CPM, have a dough capacity that varies from 50kg. to 280kg. These machines are equipped with two independent motors for the spiral and the bowl. The body of the machine is in thick iron while the central column, the spiral arm and the bowl are in stainless steel. The body area closed to the bowl is in stainless steel too. The bowl protection is a closed plastic cover following the CE regulation against the dust flour. The ideal speed combination between the movement of the spiral and the bowl enables our machines to obtain a soft and perfectly oxygenated dough. Furthermore, our mixers can perform very small batches even with the biggest models. The working cycle can be automatic or manual, two speed, both with programmable timers.

Is possible to invert the rotation of the bowl even during the automatic cycle. At the end of the working cycle it is possible to operate manually the bowl with a jog movement in order to help take out the dough. This versatility is related with an extremely simple and strong mechanical system that allows an easy maintenance .

The CPM mixers are equipped with wheels and blocking device.



CPM 50-60

Model	Description
<p>CPM 50</p>	<p>Spiral mixer kg.50 dough capacity 2 speeds - Automatic model 2 timers (Twin) for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover Motor Kw 1.5 / 2,.2 - Bowl motor Kw 0,75 Flour capacity kg. 30</p> <p style="text-align: right;">Weight : Kg. 215 Length : cm. 92 Width : cm. 57 Height : cm. 119</p>
<p>CPM 60</p>	<p>Spiral mixer kg.60 dough capacity 2 speeds - Automatic model 2 timers (Twin) for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover Motor Kw 1.5 / 2,2 – Bowl motor Kw 0,75 Flour capacity kg. 40</p> <p style="text-align: right;">Weight : Kg. 220 Length : cm. 92 Width : cm. 59 Height : cm. 119</p>



CPM 80-120

Model	Description
CPM 80	<p>Spiral mixer kg.80 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover (Stainless Steel Grill as option) Spiral motor Kw 2,2 / 3,7 - Bowl motor Kw 0.75 Flour capacity kg. 55</p> <p>Weight : Kg. 330 Length : cm. 112 Width : cm. 72 Height : cm. 125</p>
CPM 120	<p>Spiral mixer kg.120 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover (Stainless Steel Grill as option) Spiral motor Kw 2,6 / 4,8 - Bowl motor Kw 0.75 Flour capacity kg. 80</p> <p>Weight : Kg. 495 Length : cm. 137 Width : cm. 78 Height : cm. 145</p>



CPM 160-200-280

Model	Description
CPM 160	<p>Spiral mixer kg.160 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover (Stainless Steel Grill as option) Spiral motor Kw 3,7 / 7,75 - Bowl motor Kw 0,75 Flour capacity kg. 100</p> <p>Weight : Kg. 690 Length : cm. 153 Width : cm. 94 Height : cm. 138</p>
CPM 200	<p>Spiral mixer kg.200 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover (Stainless Steel Grill as option) Spiral motor Kw 5,9 / 9,2 - Bowl motor Kw 0,75 Flour capacity kg. 125</p> <p>Weight : Kg. 750 Length : cm. 153 Width : cm. 97 Height : cm. 141</p>
CPM 280	<p>Spiral mixer kg.200 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Safety bowl Cover (Stainless Steel Grill as option) Spiral motor Kw 6,5 / 11 - Bowl motor Kw 1,1 Flour capacity kg. 175</p> <p>Weight : Kg. 830 Length : cm. 167 Width : cm. 105 Height : cm. 160</p>