

## HS30D AROX Spiral Mixer Electric

### Features

Designed especially for heavy dough environments typically for pizza, bagel, bakery and cake/pie recipes.

High-grade cast iron structure is solid and stable and is also a convenient height for adding or removing material from the bowl.

Designed to stop if the front safety guard is raised, this guard also allows operators to easily add ingredients or view the mixing process without risk.



### Specifications

| Dimensions                 | Millimeters (mm)      |
|----------------------------|-----------------------|
| Width                      | 530                   |
| Depth                      | 910                   |
| Height                     | 1100                  |
| <b>Capacity</b>            | <b>12.5 kg</b>        |
| <b>Speed (Spiral Hook)</b> | <b>230/150 r/min</b>  |
| <b>(Bowl)</b>              | <b>20/13 r/min</b>    |
| <b>Rating</b>              | <b>1120 / 1720 w</b>  |
| <b>Voltage</b>             | <b>440/ 3ø / 60Hz</b> |
| <b>Weight (Net)</b>        | <b>180kg</b>          |
| <b>(Gross)</b>             | <b>200kg</b>          |

Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.  
Images for reference only; actual products may vary.