

## Spiral Mixers

Butler Spiral Mixers are specially designed for dough mixing application in bakeries, hotels and restaurants. The main function of the spiral mixer is to gently mix bread dough, allowing it to develop the proper gluten structure, while not overworking the dough. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. The benefit to this action is that the spiral hook is kneading only a portion of the whole dough mass at a given time. This keeps friction heat low, providing a more homogeneous mix. Typically, spiral mixers do not have interchangeable attachments. Most commonly used for mixing bread dough, spiral mixers are capable of handling very stiff dough with low hydration levels; and high hydration dough types such as ciabatta. They come with a safety cover and all parts that come in contact with food are made of stainless steel.



SM-20, SM-20T



SM-34T



SM-45T, SM-64T

## Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals	Weight
SM-20	20 ltrs.	0.75 KW	8 kgs.	185	15	380 x 690 x 730	220V/50 Hz/ 1 Ph	70KG
SM-20T	20 ltrs.	1.5KW	8 kgs.	150/200	15/20	390 x 730 x 900	220V/50 Hz/ 1 Ph	90KG
SM-34T	34 ltrs.	1.5KW	12 kgs.	150/200	15/20	435 x 730 x 900	220V/50 Hz/ 1 Ph	100KG
SM-45T	45 ltrs.	3.0KW	16 kgs.	150/200	15/20	480 x 800 x 970	220V/50 Hz/1 Ph	115KG
SM-64T	64 ltrs.	3.0KW	25 kgs.	150/200	15/20	510 x 850 x 970	220V/50 Hz/1 Ph	120KG
SM-200	200 ltrs.	5/7.5KW	75 kgs.	210/107	16	950 x 1332 x 1510	380V/50 Hz/3 Ph	675KG

Specifications are subject to change without prior notice due to continuous product development