



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Mecnosud SMM1080 Spiral Mixer – 130L Bowl, 40kg Flour Capacity

Model / SKU: SMM1080

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DOCUMENT NOTICE

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Official supplier source: /media/products/39504/documents/spec_sheet-ice-2026.pdf



MECNOSUD



SMM1080

Bakery Spiral Mixer

- 80kg finished product
- 50kg flour
- 130L bowl
- Dual motors, 1 for the bowl and one for the hook
- Dual automatic timers
- Pulse rotation of bowl for easy unloading
- Reversible bowl
- 2 speeds
- Stainless steel safety guard
- Stainless steel head plate cover above spiral
- Suitable for dough with hydration of 48% or more
- Min. water to flour ratio is 50%
- Plug not supplied. Installation required
- Manufacture code SP80

Technical Specifications

Spiral Motor Power: 3kW/5.2kW

Bowl Motor Power: 0.75kW

Voltage: 400V/3 Phase

Dimensions (A x B x C x D): 1305 x 1460 x 730 x 830mm

Weight: 510kg

