



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Mecnosud SMM1130 Spiral Dough Mixer – 200L, Dual Motor, 130kg Capacity

Model / SKU: SMM1130

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: /media/products/39507/documents/spec_sheet-ice-2026.pdf



MECNOSUD



SMM1130

Bakery Spiral Mixer

- 130kg Finished Product
- 80kg Flour
- 200L Bowl
- 2 Speeds
- Steel Bowl, Spiral And Shaft
Made In High Grade Stainless Steel
- Stainless Steel Safety Guard
- Stainless Steel Head Plate Cover Above Spiral
- Separate Motors For Bowl And Spiral
- Dual Timers For Automatic Management
Of Operating Speeds
- Pulse Rotation Of Bowl For Easy Unloading
And Cleaning
- Reversible Bowl
- Drive System Using Trapezoidal Belts
For Quiet Operation
- Stainless Steel Front Adjustable Feet
- Rear Wheels For Easy Movement
- Manufacturer's Code: SP130



Technical Specifications

Spiral Motor Power: 3.5kW/5.2kW

Bowl Motor Power: 0.75kW

Voltage: 400V/3 Phase

Dimensions (A x B x C x D): 1355 x 1460 x 830 x 870mm

Weight: 580kg

