

MIXERS

SPIRAL DOUGH MIXERS, 30 AND 50 KG FLOUR (TWO-SPEED)

FACTORY DIRECT | LANDED IN RAND | 380 V

R37 777 – R60 536

2 options, priced in the table below · Landed and cleared, collected from our Johannesburg warehouse.

Heavy-duty spiral dough mixers for bakeries: two motors, two timers, two speeds and an emergency stop, with a stainless bowl that turns against the spiral hook for strong, even dough. 30 kg or 50 kg of flour per batch.

LEAD TIME Confirmed on your quote (sea freight alone is 35-45 days)

SPECIFICATION

WHAT YOU ARE GETTING

Capacity	80 L bowl / 30 kg flour, or 130 L bowl / 50 kg flour
Speeds	Two speeds, two timers: hook 175-233 rpm, bowl 15-21 rpm (30 kg); hook 135-255 rpm, bowl 14-21 rpm (50 kg)
Power	380-400 V three-phase: 1.8 + 0.75 kW (30 kg), 3 / 4.5 + 0.75 kW (50 kg)
Build	Stainless steel and cast iron
Warranty	12 months from delivery in South Africa, with technical support and spare parts
Options	2 mixers below
2TDM-80L30 spiral mixer, 80 L bowl, 30 kg flour	R37,777
2TDM-130L50 spiral mixer, 130 L bowl, 50 kg flour	R60,536
Lead time	Confirmed on your quote (sea freight alone is 35-45 days)

Specifications are as supplied by the manufacturer and confirmed at inspection before shipping. Tell us the job and we will confirm this is the right machine for it, or say if it is not.

Spec sheet: Spiral dough mixers, 30 and 50 kg flour (two-speed) · https://www.tryg.co.za/products/spiral-mixers

Prices are landed and cleared in South Africa: freight, duty and clearing included. Buy online through Payfast, or pay by EFT into our company account against a written quotation.