

SPECIFICATION SHEET

[VSN-120T Dough Spiral Mixer]

Venus Spiral Mixers meet every baker's challenge: high capacity, high efficiency machines at an affordable price. Their exceptional reliability makes it ideal for busy bakery shops by decreasing mixing times and minimizing maintenance. The gentle coordinated movement of bowl and agitator imitate hand kneading and rolling motions, which keeps dough cool while mixing for consistent texture. Dough blends in half the time as a comparable planetary mixer! This versatile mixer makes a variety of dough from buns to pizza, highly recommended for all types of bakery shops, instore bakery of supermarket, café shops, hotels and restaurants.



Main Features

- Reversible mixing bowl with fixed design.
- High liquid absorption rate, mixing can be done in ten to fifteen minutes.
- Twin motor system: one motor drives the hook and another drives the mixing bowl.
- Front Pour Spout allows convenient addition of ingredients while mixing
- Stainless-steel spiral hook is strong to press the dough against the bowl
- The machine frame is welt with heavy-duty high gauge carbon steel.
- Environmentally friendly painting resists scratches, dents and rust
- Polyflex belts drive system with embedded fibers for extra strength
- Mounted on castors for easy mobility, just raise feet to move

Technical Data

Model	Flour Capacity (Kg)	Dough Capacity (Kg)	Hook Motor Power (Kw)	Bowl Motor Power (Kw)	Voltage	Dim WxDxH (mm)	Net Weight (Kg)
VSN-80T	80	120	9.0	0.75	380V/50/3	830x1470x1460	640