

SAHAR

Spiral Mixer (ARGO)



1 Year Warranty



10 Years After Sales Service



Sahar Bldg, No 1709, Shariati Ave, Tehran, Iran



www.saharmachinery.com



[saharmachinery](https://www.instagram.com/saharmachinery)



+98 21 22674565-8

- Both automatic and manual use options are available (T Model and M Model)
- Short kneading times (8 to 12 min)
- It also provides a two-speed mixing process (slowly-Fast)
- Both clockwise and counter-clockwise bowl rotation are available
- Possibility to connect to municipal water inlet for simplicity of mixing process
- Equipped with fully automatic water dosing system for measuring water's temperature and volume of the water (T Model).
- Fully automatic programmable mixer (Water's volume, water's temperature, change the rotation type, velocity and pause) in T Model
- Water mixer can be installed for measuring dough's temperature (in T Model as request of customer)
- Ability to make different types of dough for all kinds of bread and some pastries
- Ability to make small amount of dough
- Dough uniformity thanks to Optimum Design of spiral
- All parts in touch with the dough (spiral, central bar, bowl and bowl's cover) are made of food grade stainless steel 304 (base on food industries standards)
- Using of the reputable European brands of electronic and mechanical equipment
- Very strong and robust chassis
- Thanks to the belt pulley system with low depreciation and low voice, it operates very quietly and smoothly.
- Possibility to choose bowl cover type (It can be produced with stainless steel cover, Unbreakable polycarbonate cover and also special cover for optimum aeration) as per customer's request



Specification	ARGO M130/T130	ARGO M100/T100	ARGO M80/T80	ARGO M40/T40	ARGO M20
Dough Capacity (kg)	130	100	80	40	20
Flour Capacity (kg)	80	62.5	50	25	12.5
Bowl Dimensions (W×D×H)(cm)	80×43	70×41	70×37	53×31	40×25
External Dimensions (W×D×H)(cm)	83×137×155	73×125×145	73×125×145	57×107×112	43×78×78
Power (kw)	8	7	7	4.1	1.1
Weight (kg)	710	590	580	330	200