



^ Silverline Mixer with Removable Bowl

Our Silverline mixers, with removable bowls, are equipped with an extremely strong electromagnet connection that never wears out.

SILVERLINE MIXERS WITH REMOVABLE BOWL

Designed for industrial bakeries and pizza, these sturdy, reliable mixers feature dual motors and control panel with rubber gaskets. The bowl is locked by a high-powered electromagnetic system for reducing noise and wear during kneading. Available in models suitable for 80 to 300 kg of dough.

Reliability: Silverline mixers are built to perform under even the most demanding conditions, day in and day out, with service requirements so low they are practically maintenance-free.

MODEL NUMBER	CAPACITY QT	CAPACITY L	FINISHED DOUGH LB.	FINISHED DOUGH KG
GL50/SL50	70 qt	68 L	110 lb.	50 kg
GL80/SL80	137 qt	130 L	175 lb.	80 kg
GL120/SL120	180 qt	170 L	265 lb.	120 kg
SL160	243 qt	230 L	350 lb.	160 kg
SL200	306 qt	290 L	440 lb.	200 kg
SL280	444 qt	420 L	615 lb.	280 kg
SL80RB	137 qt	130 L	175 lb.	80 kg
SL120RB	180 qt	170 L	265 lb.	120 kg
SL160RB	243 qt	230 L	350 lb.	160 kg
SL200RB	306 qt	290 L	440 lb.	200 kg
SL250RB	380 qt	360 L	550 lb.	250 kg
SL300RB	422 qt	400 L	660 lb.	300 kg