

# Kolb Supreme M60 & M80

The right spiral mixer for high-quality dough



**M60** (capacity : 60kg dough per batch) €6,600

**M80** (capacity : 80kg dough per batch) €8,070

**Durable construction and reliable components**

**Two motors and two electronic timers** - two mixing speeds with programmable timer produces more evenly mixed dough and provides greater accuracy

**Extra pulley drive and a large spiral** - reduces stress, results in smoother, quieter action, provides a more consistent mixing at higher capacities, producing a dough with thoroughly incorporated ingredients.

**Reversing direction of bowl rotation** - allows for much smaller batches and helps reduce time spent on cleanup

**Compact** - M60 : 1100Wx610Dx1180Hmm  
M80 : 1220Wx730Dx1450Hmm

**Kolb 233**  
www.kolb-uk.com  
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