

Silea

Spiral Mixer by Cuppone



The Cuppone Silea Spiral Mixer is an ideal mixing machine for pizzerias, bakeries, and restaurants. The spiral system carries out amalgamation of the mix in minutes ensuring a greater blend of ingredients and a better product oxygenation. The gear reduction unit is in an oil bath and all moving parts are mounted on bearings.

The Silea Mixer is supplied with a fixed head and bowl, stainless steel bowl guard, and a heavy duty motor and microswitch cut-out. The Silea mixer includes 4 castors (2 locking and 2 swivel).

The spiral system mixes dough in just 20 minutes, allowing time for more dough production.

The Silea is complete with all the safety devices required by international standards.



- *Cuppone has over 50 years of innovation.*
- *Ongoing research and experimentation.*
- *Setting trends in technology and design.*
- *Always copied but never duplicated!*

PEP

Providing Solutions Since 1984

O: 800-655-1831 O: 209-824-4680

info@PizzaEquipmentPros.com

www.PizzaEquipmentPros.com

Silea
**CUPPONE
SPIRAL MIXER**

The expression of versatility

CUPPONE 1963	Single Phase	Three Phase
MODEL NO.	SIL/30KG	SIL/30KG
BOWL CAPACITY	66 Lbs.	66 Lbs.
EXTERNAL OVEN DIMS	19" x 33" x 32"	19" x 33" x 32"
POWER REQUIRED	208/220 VAC, Single Phase	208/220 VAC, Three Phase
ENERGY REQUIRED	1.9 kW	1.9 kW
OVEN WEIGHT	250 Lbs.	250 Lbs.



Silea Spiral Mixer nests under
countertops and Cuppone Ovens

STANDARD FEATURES

- ✓ All Stainless Steel construction
- ✓ Safety Bowl Guard with safety interlock
- ✓ 30 KG (66 Lbs.) capacity
- ✓ Nests under countertops & Cuppone Ovens
- ✓ One Year Parts and Labor Warranty
- ✓ Available Single Phase or Three Phase

**Pizza Equipment
Professionals**

