

# DATA SHEET

## Sirman Hercules BIGA 50 2V Spiral Dough Mixer with Dual Motors | Two Speed

40875413



### Build

- Constructed from thick C40-grade steel, providing exceptional structural strength and long-term durability
- Finished with a high-quality, scratch-resistant powder coating surface for hygiene and durability.
- Mixing bowl features a reinforced edge for added stability and an AISI 304 stainless steel shaft.
- Heavy-duty forged spiral tool designed to ensure thorough and uniform dough mixing, even with dense or high-hydration doughs
- Equipped with a clear transparent ABS safety lid that includes an opening, allowing ingredients to be added during operation without interrupting the mixing process
- Powered by two high-efficiency ventilated motors, ensuring consistent performance during prolonged use.
- Spiral hook and bowl are driven by independent motors, delivering best-in-class performance and maximum torque—even in the toughest dough conditions
- Features a sealed oil-bath gearbox for quiet, low-maintenance operation and enhanced mechanical lifespan
- Reinforced chain drive system ensures reliable power transmission and long-lasting performance under heavy loads
- User-friendly digital display controls for accurate speed, time, and mixing settings
- Engineered to handle all types of pizza dough, from traditional to high-hydration and specialty formulations
- Offers two mixing speeds for optimal dough development across various recipes
- Reverse bowl rotation function enhances kneading efficiency and improves dough consistency
- Pulse function allows for short, controlled bursts of mixing, ideal for fine-tuning dough texture
- Advanced timer functionality enables precise control over mixing duration and interchanging between speeds for consistent results and operator free use. Heavy Duty castors for easy movement.



### Technical specifications

#### External Size

|                 |       |
|-----------------|-------|
| External Width  | 470mm |
| External Depth  | 875mm |
| External Height | 809mm |

#### Weight

|                |        |
|----------------|--------|
| Net weight     | 155 kg |
| package weight |        |

#### Technical Features

|                         |           |
|-------------------------|-----------|
| Tank Dimension          | ø 500x270 |
| Bowl capacity           | 52Lt      |
| Finished dough capacity | 44Kg      |
| RPM tank                | 10        |
| RPM spiral              | 82/165    |

#### Connection requirements electric

|                            |               |
|----------------------------|---------------|
| Electrical connected loads | 2250w - 2950w |
| Bowl Power                 | 750w          |
| Spiral Power               | 1500w - 2200w |
| Voltage                    | 400V~3N       |
| Plug Supplied              | No            |

#### Warranty

|                 |                          |
|-----------------|--------------------------|
| 2 Year Warranty | 2 years parts and labour |
|-----------------|--------------------------|

*\*Subject to a preventitive maintenance plan*

