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 prevanttitive maintence plan*

