

# SPIRAL MIXER

## M PREMIUM - SPIRAL MIXER WITH FIXED BOWL

Capacity: 60, 80, 120, 160 and 200 kg

Silent Spiral mixer with fixed bowl 60, 80, 120, 160 and 200 kg. The M Premium models are designed for intensive use around the clock and stiffer doughs suitable for bakeries of all sizes.

### FEATURES AND BENEFITS

Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Timer.

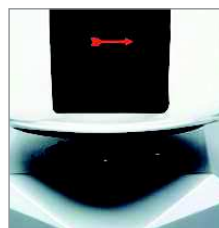
*Compact and easy-to-use functions.*

Premium drive system with a dual belt.

*More power being delivered to the spiral tool and energy savings.*

Standard with stainless steel bowl, stainless steel lid, spiral tool and breaker bar.

*Durable and reliable materials for long term use.*



Reliable heavy-duty design.



Ergonomic design.



Touch screen (option).

ERGONOMIC DESIGN

IMPROVES DOUGH QUALITY

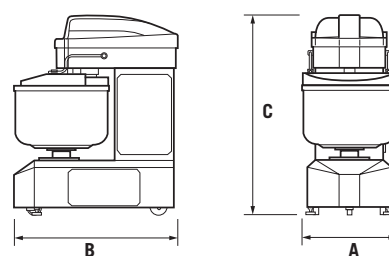
PREMIUM MODEL FOR INTENSIVE USE AND STIFFER DOUGHS

AUTOMATIC TIMER



### OPTIONS

- Stronger spiral motor
- Bowl scraper, fixed
- Infrared temp. measure system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- Stainless steel execution



### TECHNICAL

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWLPOWER OF SPIRAL VOLUME1:ST/2:ND SPEED	POWER SUPPLY	WEIGHT
<b>M60P</b>	60 kg	37 kg	100 l 2.1 kW/3.7 kW	4.25 kW	449 kg
<b>M80P</b>	80 kg	50 kg	123 l 2.1 kW/3.7 kW	4.25 kW	453 kg
<b>M120P</b>	120 kg	75 kg	185 l 3.0 kW/5.2 kW	5.75 kW	549 kg
<b>M160P</b>	160 kg	100 kg	270 l 7.5 kW/12.5 kW	13.25 kW	780 kg
<b>M200P</b>	200 kg	125 kg	310 l 7.5 kW/12.5 kW	13.25 kW	815 kg

### MEASUREMENTS

DIMENSIONS MM		
A	B	C
660	1140	1345
678	1146	1345
780	1300	1470
885	1401	1565
946	1490	1565