



POWER MIXER

the industrial double spiral mixer



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POWER MIXER SHORTFACTS

THE POWER MIXER IS A PROFESSIONAL. THROUGH STRONG MOTORS & FULLY AUTOMATIC DOUGH DISCHARGE THE INDUSTRIAL MIXER PRODUCES A HIGH NUMBER OF BATCHES OF DOUGH.



Quick discharge of bowl due to large diameter base opening

BENEFIT

- Industrial base discharge mixer for high dough capacity
- Extendable to a fully automatic mixing system
- Smooth surface for easy cleaning
- Reproduceable quality of dough

OPTIONS

- Multi-phase control
- Revolution counter
- CO2 cooling
- Connection to central switch box
- Energy measuring system
- Batch journal management

TECHNICAL SPECIFICATIONS

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough ■ Rye dough ■ Mixed rye dough 	<ul style="list-style-type: none"> ■ 3 different sizes: 75, 150, 250 ■ Up to 2,800 kg dough / h ■ Up to 400 kg dough ■ Up to 250 kg flour ■ Batches / h: 5-7 ■ Up to 630 Litre Volume

Power Mixer	75	150	250
Machine width (mm)	955	1,266	1,600
Machine length (mm)	2,180	2,485	2,860
Machine height (mm)	2,130	2,746	3,220
Drive power (kW)	21.1	35	59
Pneumatik (mm)	6 bar	6 bar	6 bar
Fusing	160 A	160 A	160 A
Bowl Ø (mm)	760	990	1,220
Outlet opening Ø (mm)	350		550

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