

SPIRAL MIXER 12Kg



AEF012



CC_003.1-6

*Capacity – flour (Kg)-(lb)

Min 0,6 (1,32) Max 12 (26,46)

*Capacity – dough (Kg)-(lb)

Min 1 (2,20) Max 20 (44,09)

Capacity – volume (l)

29

Power (kW)-(hp)

1ph.230V50~60Hz I speed 1,5 (2) II speed 1,5

(2) Variable speed 1,5 (2)

3ph.400~230V.50~60Hz I speed 0,55 (0,75) II speed 2,2

(3) Variable speed 1,5 (2)

Net weight (Kg)-(lb)

188 (414,46)

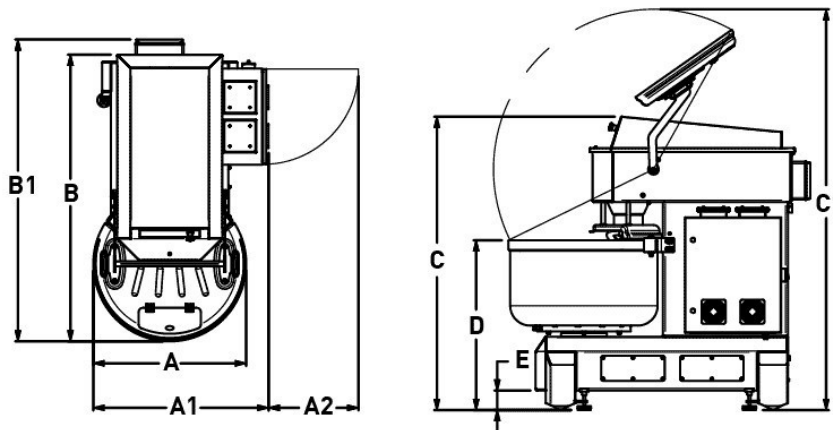
Dimensions (mm)-(in)

A 525 (20 11/16) A1 – A2 – B 740 (29 1/8) B – C 1090

(42 15/16)

C1 1345 (52 15/16) D 682 (26 7/8) E 100 (3 15/16)

* Based on: 60% dough hydration, 12% flour moisture,





Standard-production equipment

55-100% hydration: excellent oxygenation and water absorption in the dough

Standard - White painted carbon steel frame

Feet in AISI 304 stainless steel and castors

Synchronized speeds: hook and bowl (2 or 8 speeds)

Bowl with central poste

Allows 5% of the total bowl capacity to be kneaded

Drain cap

IT1 - Bowl reversal (JOG system)

Digital control

TTP - Technical polymer bowl's safety cover

Spiral hook in stainless steel

CE

Options

Inox - Stainless steel AISI 304 frame

GTP - Stainless steel bowl's security bars

PA1 - Paddle

RP1 - Scraper

ANL - Analog control (without multispeed)

IOT - IoT touchscreen with multispeed

TEM - Infrared thermometer

USPHS - Marine-USPHS upgrade to inox models

IPX5 - Marine-IPX5 upgrade to inox models

UL-NSF

NR12

Accessories

DAF001 - Water meter (external)

TUB001 - Piping installation for water meter (DAF001)