

SPIRAL MIXER 30Kg



AEF030



*Capacity – flour (Kg)-(lb)

Min 1,5 (3,30) Max 30 (66,14)

*Capacity – dough (Kg)-(lb)

Min 2,5 (5,51) Max 50 (110,23)

Capacity – volume (l)

73

Power of spiral motor (kW)-(hp)

3ph.400~230V.50~60Hz I speed 1,5 (2) II speed 2,5 (3,4) Variable speed 3 (4)

Power of bowl motor (kW)-(hp)

3ph.400~230V.50~60Hz I speed 0,3 (0,4) II speed 1,2 (1,6) Variable speed 0,75 (1)

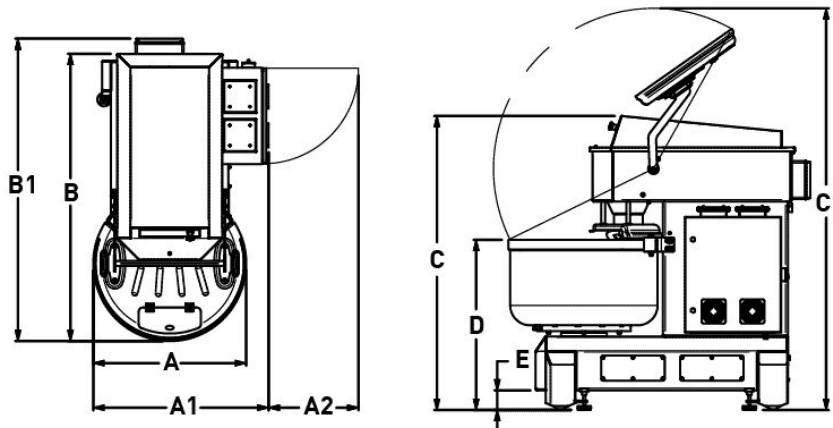
Net weight (Kg)-(lb)

343 (756,18)

Dimensions (mm)-(in)

A 620 (24 7/16) A1 – A2 – B 1045 (41 1/8) B1 1120 (44 1/8) C 1270 (50)
C1 1695 (66 3/4) D 782 (30 13/16) 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

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

VAR - Inverter 400/50~60/3ph

QED – Electrical board at distance of - 2m

USPHS - Marine-USPHS upgrade to inox models

IPX5 - Marine-IPX5 upgrade to inox models

UL-NSF

NR12

Accessories

DAF001 - Water meter (external)

DAF002 - Integrated water meter

TUB001 - Piping installation for water meter (DAF001)