

SPIRAL MIXER 50Kg



AEF050



*Capacity – flour (Kg)-(lb)

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

*Capacity – dough (Kg)-(lb)

Min 4 (8,82) Max 80 (176,37)

Capacity – volume (l)

112

Power of spiral motor (kW)-(hp)

3ph.230~400V.60Hz I speed 3,3 (4,4) II speed 5,5 (7,5) Variable speed 4 (5,3)
3ph.400V.50Hz I speed 1,9 (2,5) II speed 3,7 (5) Variable speed 5,5 (7,3)

Power of bowl motor (kw)-(hp)

3ph.230~400V.60Hz I speed 0,3 (0,4) II speed 1,2 (1,6) Variable speed 1,1 (1,5)
3ph.400V.50Hz I speed 0,3 (0,4) II speed 1,2 (1,6) Variable speed 1,1 (1,5)

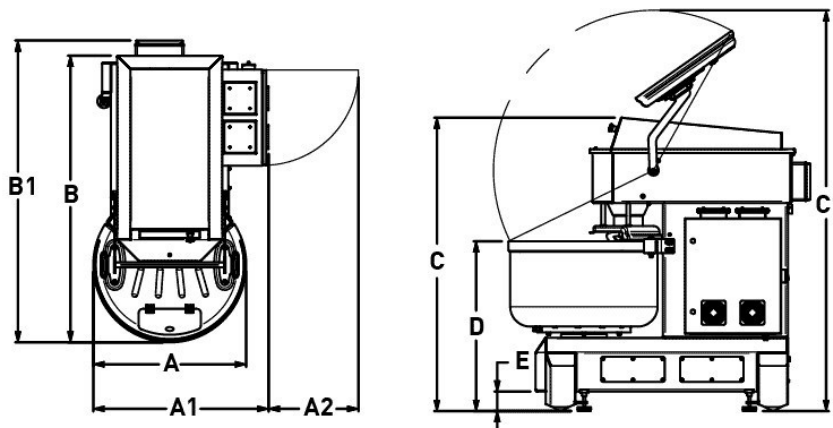
Net weight (Kg)-(lb)

493 (1086,87)

Dimensions (mm)-(in)

A 680 (26 3/4) A1 750 (29 1/2) A2 270 (10 5/8)
B 1200 (47 1/4) B1 1270 (50) C 1450 (57 1/16)
C1 1900 (74 13/16) D 850 (33 7/16) 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

CQI - Electrical board box in stainless steel

QED - Electrical board at distance of - 2m

Power: 3,7 KW (1st speed), 5,5 KW (2nd speed)

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)