

SPIRAL MIXER 80Kg



AEF080



*Capacity – flour (Kg)-(lb)

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

*Capacity – dough (Kg)-(lb)

Min 6,5 (14,33) Max 130 (286,60)

Capacity – volume (l)

190

Power of spiral motor (kW)-(hp)

3ph.400~230V.50~60Hz I speed 5,5 (7,5) II speed 8,8 (12) Variable speed 7,5 (10)

Power of bowl motor (kW)-(hp)

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

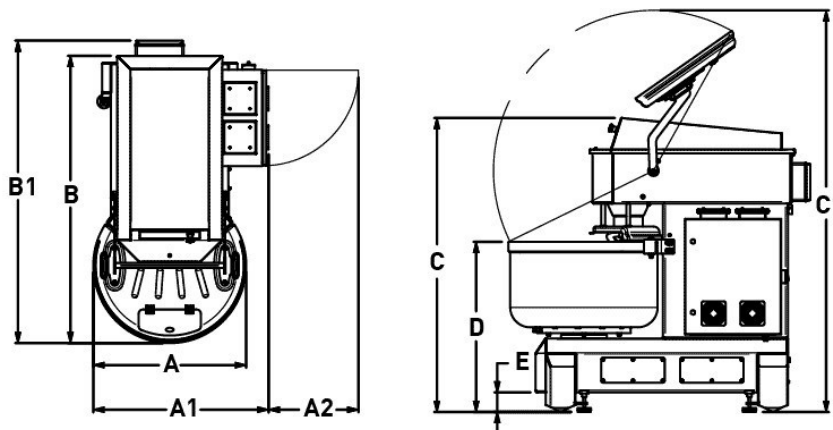
Net weight (Kg)-(lb)

723 (1593,93)

Dimensions (mm)-(in)

A 800 (31 1/2) A1 915 (36) A2 470 (18 1/2) B 1490 (58 1/16)
B1 1570 (61 13/16) C 1525 (60 1/16) C1 2085 (82 1/16)
D 880 (34 5/8) 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

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

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)