

# SPIRAL MIXER 100Kg



AEF100



\*Capacity – flour (Kg)-(lb)

Min 5 (11) Max 100 (220,46)

\*Capacity – dough (Kg)-(lb)

Min 8 (17,64) Max 160 (352,74)

Capacity – volume (l)

250

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)

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

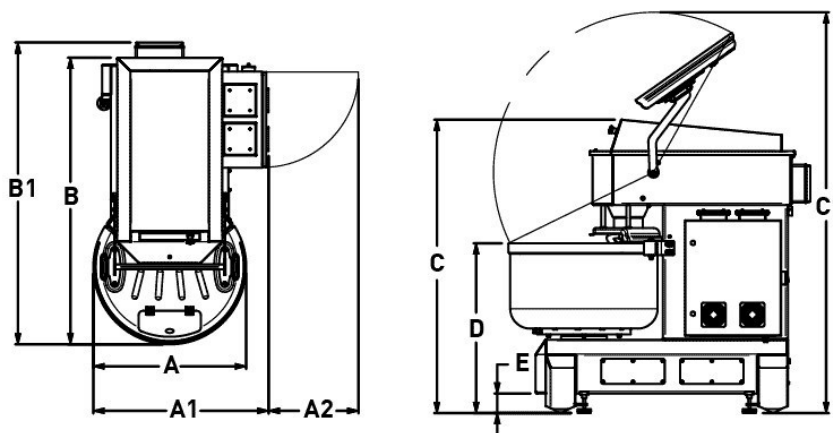
Net weight (Kg)-(lb)

747 (1646,84)

Dimensions (mm)-(in)

A 870 (34 1/4) A1 950 (37 3/8) A2 485 (19 1/8) B 1575 (62)  
B1 1655 (65 3/16) C 1525 (60 1/16) C1 2140 (84 1/4)  
D 920 (36 1/4) 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)