

Spiral mixer
with xed bowl



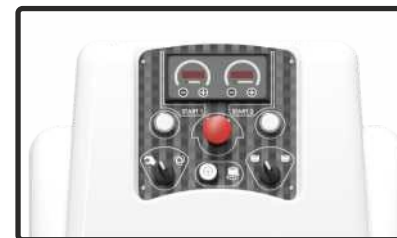
M 80 UNIMIX

Type	
Equipment	Spiral mixer with xed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	700
Bowl capacity (lt.)	142
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1826
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	480

Electrical Parameters	
oers customised congurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	4,95 / 9,6
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	5,75 / 12,3
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	5,75 / 22,7
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	6,05 / 33,5

Available Certications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied



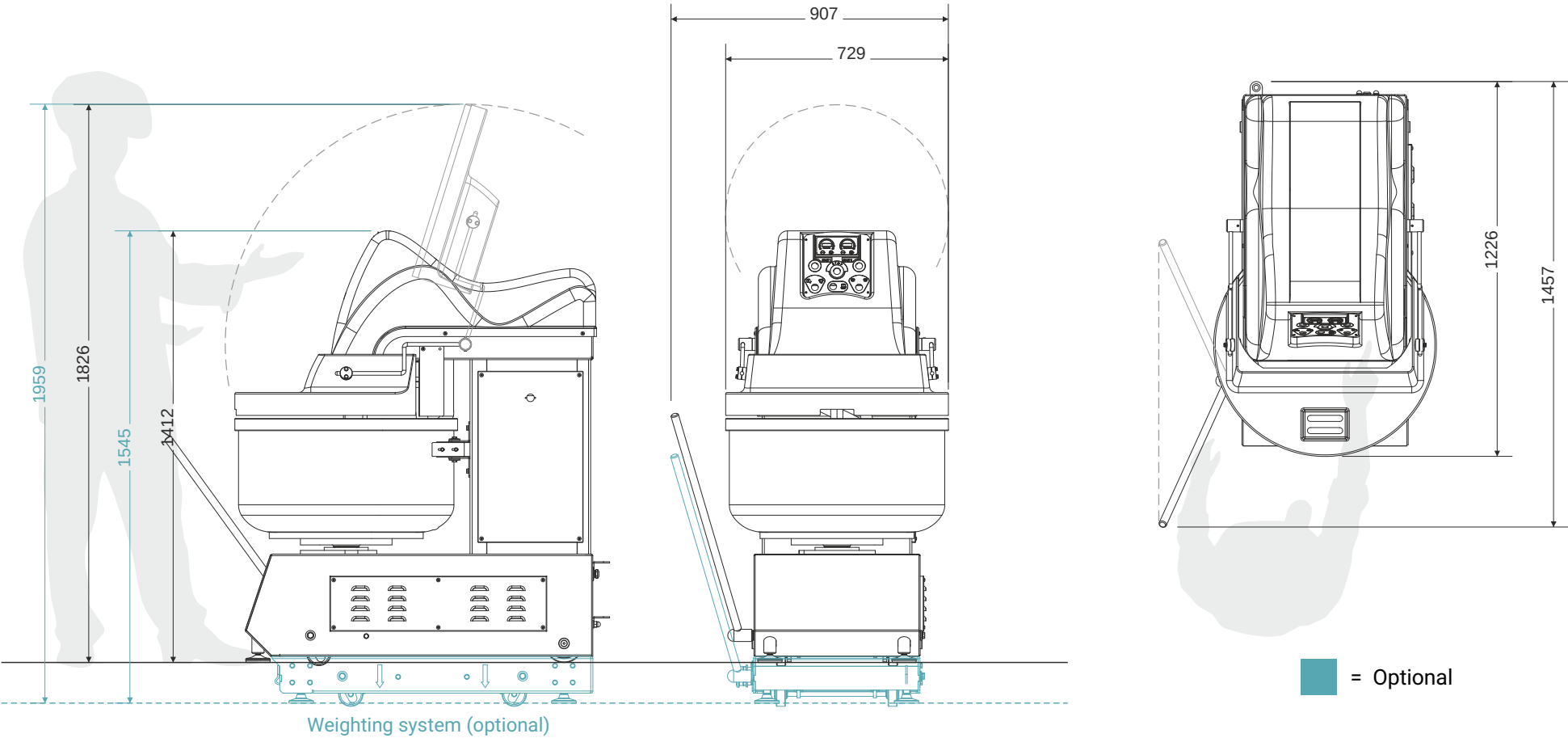
Working Parameters	
Max. dough capacity (kg)	80
Min-max our capacity (kg)	5 - 50
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	Optional	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

N.B. min./max. sizes are provided purely as an indication and can vary according to the degree of leavening of doughs; hourly production rates are also indicative, as they always depend on the user's internal organization (tests performed in a laboratory with equipment). Reproduction prohibited. Pictures, explanations and technical details of this catalogue are supplied in indicative purpose and without any time bond. Consequently has the right to make changes, without notice, for the sake of improving the products or for any constructive or commercial requirement.

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 = Optional

Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Congurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional