

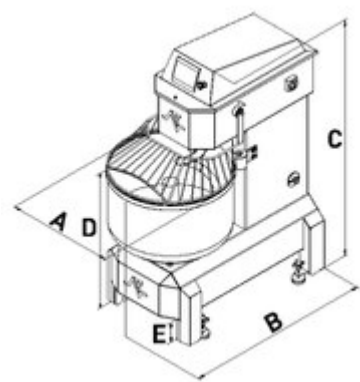
AEF012



SPIRAL MIXER 12Kg

CC_003-14
Flour capacity* (Kg)-(lb)
<b>Min</b> 0,6 (1,32) <b>Max</b> 12 (26,46)
Bowl volume (l)
29
Power (kW)-(hp)
230V.1ph.50~60Hz <b>1 Speed</b> 1,5 (2) <b>2 Speeds</b> 1,5 (2) 230V.3ph.50~60Hz <b>1 Speed</b> 0,55 (0,75) <b>2 Speeds</b> 2,2 (3) 400V.3ph.50~60Hz <b>1 Speed</b> 0,55 (0,75) <b>2 Speeds</b> 2,2 (3)
Net weight (Kg)-(lb)
188 (414,46)
Dimensions (mm)-(in)
<b>A</b> 475 (18 11/16) <b>B</b> 740 (29 1/8) <b>C</b> 1082 (42 5/8) <b>C (**)</b> 1103 (43 7/16) <b>D</b> 682 (26 7/8) <b>E</b> 100 (3 15/16)

\* Based on: 60% Dough Hydration, 12% Flour Moisture, 2°C Water  
\*\* Dimension for machine with touchscreen option



### Main features

- 55-100% hydration: excellent oxygenation and water absorption in the dough
- 0-8 working hours
- Standard - white painted carbon steel frame
- Feet in AISI 304 stainless steel and castors
- 2 synchronized speeds (hook and bowl)
- Bowl with central poste
- Allows 5% of the total bowl capacity to be kneaded
- Drain cap
- Bowl reversal
- Digital control
- Security cover in technical polymer
- Spiral hook in AISI stainless steel
- CE

### Options

- Stainless steel AISI 304 frame
- Closed security cover in AISI 304 stainless steel
- Security cover
- Paddle
- Scraper
- Analog control
- Touchscreen
- Inverter (multispeed)
- Marine-USPHS upgrade to inox models
- Marine-IPX5 upgrade to inox models
- UL-NSF



- NR12

### **Accessories**

- Water meter (external)

---

[www.ferneto.com](http://www.ferneto.com)