

AEF050



SPIRAL MIXER 50Kg

CC_003-16**Flour capacity* (Kg)-(lb)****Min** 2,5 (5,51) **Max** 50 (110,23)**Bowl volume (l)**

112

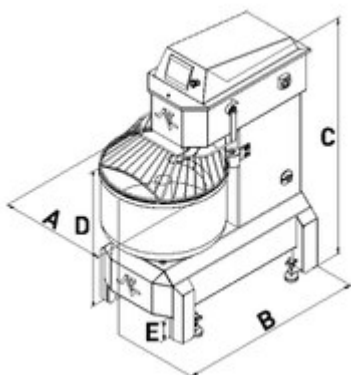
Power of spiral motor (kW)-(hp)230V-3ph-60Hz **1 Speed** 3,3 (4,4) **2 Speeds** 5,5 (7,5)400V-3ph-50Hz **1 Speed** 1,9 (2,5) **2 Speeds** 3,7 (5)400V-3ph-60Hz **1 Speed** 3,3 (4,4) **2 Speeds** 5,5 (7,5)**Power of bowl motor (kw)-(hp)**230V-3ph-60Hz **1 Speed** 0,3 (0,4) **2 Speeds** 1,2 (1,6)400V-3ph-50Hz **1 Speed** 0,3 (0,4) **2 Speeds** 1,2 (1,6)400V-3ph-60Hz **1 Speed** 0,3 (0,4) **2 Speeds** 1,2 (1,6)**Net weight (Kg)-(lb)**

493 (1086,87)

Dimensions (mm)-(in)**A** 675 (26 9/16) **B** 1200 (47 1/4)**C** 1450 (57 1/16) **C(**)** 1448 (57)**D** 850 (33 7/16) **E** 100 (3 15/16)

* Based on: 60% Dough Hydration, 12% Flour Moisture, 2°C Water

** Dimension for machine with touchscreen option



✓ Standard-Production Equipment ○ Option ■ By request ○ Without application

✓ Epoxy painted galvanised carbon steel frame

✓ Feet in AISI304 stainless steel

○ Structure made from AISI304 stainless steel, with sealing

○ Machine with IP45 protection - cleaning with water at a maximum flow of 12.5 l/min, at a distance of 2.5 to 3 m (IPx5 according to the EN60529 standard)

○ Machine with IP45 protection against the entrance of foreign bodies with a thickness of over 1mm and a depth of less than 100mm

✓ Incorporated wheels for easier handling

✓ Ground compensating levelling elements

✓ Equipment designed to knead soft dough: 55 to 100% hydration, without ice

✓ Equipment designed to knead flour with low and medium gluten content

✓ Hook and bowl with 2 independent motors of 2 speeds

✓ Hook and bowl with speeds perfectly synchronised

✓ Bowl cover with manual opening

✓ Drain cap in the bowl

○ Bowl without drain cap

✓ Digital control panel with the ability to store up to 9 recipes

○ Analogue control panel

○ Touchscreen with the ability to store up to 12 recipes and 8 sequences time/speed

- ✓ Bowl reversal - digital control panel
- Bowl reversal (during unload only) - analogue control panel
- ✓ Bowl reversal - touchscreen
- ✓ Digital control panel with the possibility of reversing the bowl rotation on 1st speed, with the machine stopped
- ✓ Touchscreen with the possibility of reversing the bowl rotation on 1st speed, with the machine stopped
- ✓ Digital control panel with the possibility of reversing the bowl rotation during 1st minute of kneading on 1st speed
- ✓ Analog control panel control with the possibility of reversing the bowl rotation direction (only during emptying) at the 1st speed, with the machine stopped
- ✓ Touchscreen with the possibility of reversing the bowl rotation during 1st minute of kneading on 1st speed
- Water meter (incorporated) - digital control panel
- Water meter (incorporated) - analogue control panel
- Water meter (incorporated) - touchscreen
- Touchscreen with the possibility of adding rest periods during kneading
- Scraper and paddle

- ✓ Bowl cover with safety cover in AISI304 stainless steel
- Closed bowl cover in AISI304 stainless steel
- Closed bowl cover in polyethylene
- ✓ Spiral hook built in AISI304 stainless steel
- Hook bearing made from AISI304 stainless steel
- ✓ Bowl with centre, made from AISI304 stainless steel
- Bowl flange made from AISI304 stainless steel, with sealing

- ✓ Silent and efficient reduced maintenance transmission, using "V" profile belts
- ✓ No need for lubrication
- ✓ Easy maintenance and repairing
- ✓ Homologated with CE mark
- Other specifications and certifications