

Spiral Mixer with Fixed Bowl UNIMIX

The body of the mixer is made of steel, the central tool, spiral arm and protective grid and bowl are all in stainless steel. This type of mixer is suitable for bakeries and cake shops and allows for shorter working times to be obtained. The work cycle can be manual or automatic with 2 speeds, both having programmable timers. It is also possible to change the rotation of bowl during the automatic cycle. Belt drivers eliminate vibration and noise; this system gives a considerable saving in maintenance costs. The low voltage electrical system (24 volts) has an automatic protection system with a very simple control panel for use in automatic or manual mode. The mixer complies with the latest CE regulations.

機身材質為鋼，中間的設備、螺旋桿、防護網及碗材質皆為不鏽鋼。適合需在短時間內取得麵糰的使用者使用，如：麵包店及蛋糕店。工作循環可手動或自動，提供兩種速度，兩種速度皆有程控的計時器。自動工作循環過程中也可改變碗的旋轉。皮帶驅動輪減少震動及噪音，節省保養上的花費。低壓(24V)系統包含自動保護系統，簡單的控制面板，手動或自動模式都方便使用。此機台具最新歐洲合格認證。

Two motors – Reversing direction of rotation bowl – Two electronic timers

兩個馬達：攪拌缸逆向旋轉、兩個電子計時器。

規格 Specifications	型號 MOD	M130	M160	M200	M250	M300
麵糰量 Dough Cap. (kg)		130	160	200	250	300
麵粉量 Flour Cap. (kg)		80	100	125	150	185
碗直徑 Ø Bowl (cm)		80	90	90	100	105
螺旋馬達 Spiral Motor (Kw)		3.0 – 5.2	3.7 – 5.9	4.5 – 7.8	5.9 – 10.3	5.9 – 10.3
攪拌碗馬達 Bowl Motor (Kw)		0.55	0.75	0.75	0.75	0.75
尺寸 Dimension (cm)		132x83x145	147x93x160	147x93x160	157x104x160	162x109x165
重量 Weight (kg)		780	500	840	840	880

規格 Specifications	型號 MOD	M30	M40	M60	M80	M100
麵糰量 Dough Cap. (kg)		30	40	60	80	100
麵粉量 Flour Cap. (kg)		18	25	37	50	65
碗直徑 Ø Bowl (cm)		50	53	58	70	70
螺旋馬達 Spiral Motor (Kw)		1.5 – 3.0	1.5 – 3.0	1.5 – 3.0	2.4 – 4.4	2.4 – 4.4
攪拌碗馬達 Bowl Motor (Kw)		0.25	0.25	0.25	0.55	0.55
尺寸 Dimension (cm)		100x47x110	105x57x118	110x61x118	122x73x145	122x73x145
重量 Weight (kg)		245	275	325	480	500

