

## A8. SPIRAL MIXER WITH BOWL LIFTING AND TILTING DEVICE HPM

The spiral mixer with hydraulic bowl lifting and tilting device HPM is a combination of a spiral mixer with fixed bowl and a lifting and tilting device that discharges the dough from the mixer's bowl.

Two versions are available; HPM/M discharges the dough on a height level adequate for discharging onto a table, while HPM/L discharges the dough on a height level adequate for discharging into a dough divider's hopper.

Each version is available in 3 sizes, depending on the maximum dough quantity: HPM 50T, HPM 75T and HPM 100T.

### Advantages:

- Its simple use and a sturdy construction ensure the machine's reliability, as well as its mobility allowing time and work effort savings.
- The bowl's rotation during tilting facilitates the discharging of the dough.



### Technological and technical characteristics:

MACHINE	HPM/M 50 T	HPM/M 75 T	HPM/M 100T
Max. wheaten flour quantity (kg)	50	75	100
Max. wheaten flour quantity for stiff dough (kg)	30	40	70
Min. flour quantity (kg)	5	5	5
Max. dough quantity (kg)	80	120	160
Bowl volume (l)	140	180	270
Load capacity (kg)	1000	1000	1000
Installed power (kW)	5,5	8,6	8,6
<b>Dimensions</b>			
machine dimensions (mm)	1360x1430x1670	1360x1430x1670	1470x1430x1670
height of the machine in lifted position (mm)	2650	2660	2790
dimensions of packed machine (mm)	1750x1800x1950	1750x1800x1950	1850x1800x1950
machine weight (kg)	760	770	1050
gross machine weight (kg)	835	845	1135

### Basic version of the machine includes:

- hydraulic lifting and tilting device
- spiral mixer with fixed bowl type SMF
- electronic control panel

