

A2. SPIRAL DOUGH MIXER WITH FIXED BOWL

SMF . . . T

The SMF spiral mixer with fixed bowl is designed for kneading of wheaten and rye-wheaten dough. Three versions are available: SMF 50T, SMF 75T and SMF 100T differing in the maximum quantity of flour being kneaded.

Advantages:

- The optimal mixing arm's design and proper drive ensure high quality kneading, both at maximum and minimum dough quantity in the bowl.
- Easy and simple control of the machine assured by a touch-type control panel fixed to a rotating bracket.
- The mixer allows two speeds - for mixing and kneading. The mixing time is adjustable.
- Rubber wheels facilitate the machine's moving, while firm stability during the machine's operation is assured by castors.
- All machine parts in contact with dough are made of stainless steel, while the mixer's cover is made of an artificial material.



Technological and technical characteristics:

MACHINE	SMF 50 T	SMF 75 T	SMF 100 T
Max. wheaten flour quantity (kg)	50	75	100
Max. wheaten flour quantity for stiff dough (kg)	30	40	60
Min. flour quantity (kg)	5	5	5
Max. dough quantity (kg)	80	120	160
Bowl volume (l)	160	240	270
Installed power (kW)	4	7,1	7,1
Dimensions			
dimensions of the machine in working position (mm)	1360x755x1330	1360x755x1380	1470x884x1390
height of the machine with lifted cover (mm)	1580	1690	1690

Basic version of the machine includes:

- painted frame
- split ABS lifting bowl cover
- friction drive of the bowl
- control by an electronic controller placed on a rotating bracket

Option:

- temperature probe

