

## SPIRAL MIXERS WITH FIXED BOWL

Spiral mixers with a fixed bowl are ideal for mixing, blending and kneading dough. Mixers are perfect for wheat and yeast dough and heavy dough. They are indispensable in bakeries, pizzerias, restaurants, bars and hotel kitchens.

The special profile of mixing tool guarantees equal mixing of all dough ingredients, even with a small amount, not exceeding 5% of the bowl volume.

The applied construction solutions ensure intensive and efficient kneading of the dough and obtaining the best technological parameters through perfect aeration and loosening with accurate mixing of ingredients. The body of mixer is made of painted steel

### Main advantages:

- small dimensions make them an excellent choice for small bakeries and confectioneries
- possible adjustment of rotations by a technologist at the first and second speed – an individual selection of dough mixing speed
- smooth change of rotations
- automatic stop after lifting the bowl lid
- quiet operation of the machine owing to belt transmissions
- an intuitive control panel
- LED backlight of the bowl
- precise temperature measurement
- equal mixing of all ingredients, even with a small amount, not exceeding 5% of the bowl volume
- stainless steel electrical box as standard



### Technical data:

Model		MST 45	MST 60	MST 80
Bowl capacity	dm <sup>3</sup>	45	60	80
Dough amount max / min	kg	25 / 1,5	40 / 2	60 / 3
Flour amount	kg	15	25	37
Mixer rotations, 1st speed	rpm	70 - 120	70 - 120	70 - 120
Mixer rotations, 2nd speed	rpm	160 - 220	160 - 220	160 - 220
Power	kW	2,2	3	3
Width	mm	691	691	691
Length	mm	916	916	916
Height	mm	1178	1178	1178
Weight	kg	185	190	195



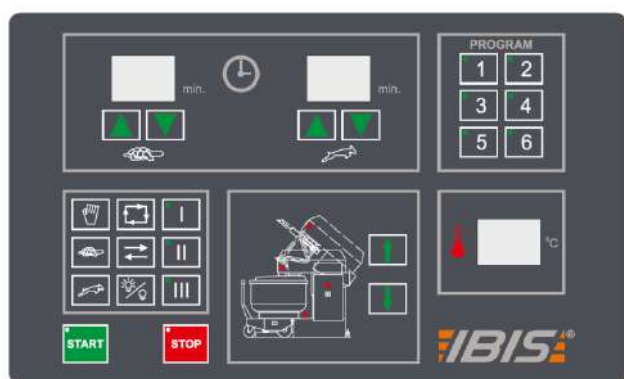
## SPIRAL MIXER WITH REMOVABLE BOWL

Spiral mixers with removable bowl are modern devices with a solid and proven design, enabling the production of dough of various consistency and composition. The applied construction solutions ensure intensive and efficient kneading of the dough and obtaining the best technological parameters through perfect aeration and loosening with through mixing of the raw materials.

### Main advantages:

- the ability to prepare all types of dough: wheat, mixed and rye
- individual selection of dough kneading speed
- **Possible adjustment of rotations by a technologist at the first and second speed**
- Intuitive control panel,
- LED backlight of the bowl
- Precise laser temperature measurement.
- Additional, independent emergency control in case of electronic system failure.
- Even mixing of all dough ingredients, even in small amounts, not exceeding 5% of the bowl capacity.
- The machines are manufactured in accordance with the applicable UE regulations, while keeping the latest occupational health and safety standards.
- Quiet operation of the machine owing to belt transmissions.
- Electrical box made of stainless steel as standard.

**With an inverter installed in each model, the devices can be used for different purposes in the baking and pastry industries.**



## Technical data:

Model		MS 175	MS 250	MS 340	MS 500
Bowl capacity	dm <sup>3</sup>	<b>175</b>	250	340	500
The amount of dough max / min	kg	<b>120 / 5</b>	160 / 10	220 / 10	300/20
Flour amount	kg	<b>75</b>	100	140	190
Mixer rotations, 1st speed	rpm	<b>70 - 120</b>	70 - 120	70 - 120	70 - 120
Mixer rotations, 2nd speed	rpm	<b>140 - 240</b>	140 - 240	140 - 240	140 - 240
Power	kW	<b>7</b>	11	13.5	17
Width	mm	<b>975</b>	975	1045	1045
Length	mm	<b>1852</b>	1852	2040	2040
Height	mm	<b>1257</b>	1257	1452	1452
Height of bowl with trolley	mm	<b>865</b>	885	960	1027
Height with lifted head	mm	<b>1771</b>	1771	2057	2057

## We offer you 3 modes of operation of mixers in six working speeds.

The inverter used in the spiral mixers, which controls the engine operation, gives the opportunity to knead different dough in one device, at different mix speeds. An additional advantage is that for each of the three modes of operation, in which the speeds in the first and second gear are different - the technologist can adjust the turnover of the mixer to the production technology.

Type of dough		Rye	Mixed	Wheat
1st speed	rpm	<b>70</b>	<b>100</b>	<b>120</b>
2nd speed	rpm	<b>140</b>	<b>200</b>	<b>240</b>







Spiral mixer made in the standard version:

- Body and trolley bowl are made of varnished steel
- Bowl lid and head lid are made of plastic
- electrical box made of acid-proof stainless steel

Spiral mixer made of stainless steel: **body, housing, protective cover and bowl.**



## Planetary mixer UC

Planetary mixers are an essential element of each pastry shop. We manufacture devices with various capacities, which have been designed in such a way as to ensure maximum efficiency and long-term use with a minimal contribution to their maintenance. The planetary mixer, thanks to their reliability, durability and solidity, work well in small and large confectioneries.

- **Smooth adjustment up to 300 rpm**

Smooth adjustment of rotations provided by an inverter for kneading different masses, creams and dough.

- **Intuitive control panel**

UC planetary mixers receive a great deal of interest among their users who are satisfied with their user-friendliness and operating flexibility.

- **Comfort use owing to practical bowl transport trolleys and possible reduction.**

Optionally, there are trolleys and racks for all bowls available. Reduction is a perfect solution for diversified production volumes. For example, 40- and 20-liters bowls can be used in UC 60 planetary mixers.

- **Bowl LED backlight**

- **Unlimited options for completing the device**

As standard, planetary mixer is sold with a bowl and three working tools.

The customer is free to select working tools.

- **Electrical lifting and lowering of bowl (version „H”)**

- **Removal of bowl without disassembling tools (version „H”)**

- **Touch control panel with possibility of programming the machine work cycle (option version „H”)**

- **A drain valve installed at the bottom of the bowl (option)**

- **Scraper cleaning the bowl (option)**

### Technical data:

Model		UC 20	UC 40	UC 60	UC 60 H	UC 80	UC 80 H	UC 100 H
Capacity	l	20	40	60	60	80	80	100
Voltage	V	400	400	400	400	400	400	400
Power	kW	1,1	2,2	3	3	3	3	4
Width	mm	570	720	715	661	715	661	661
Length	mm	780	925	1015	1015	1015	1015	1015
Height	mm	1165	1365	1415	1670	1415	1670	1840
Weight	kg	180	230	260	285	270	295	315



### VIDEOS SHOWING PLANETARY MIXERS IN OPERATION:

<https://www.youtube.com/watch?v=4kX5OcvgPuE>

<https://www.youtube.com/watch?v=ShN48-4vUCQ>

<https://www.youtube.com/watch?v=80DBP-0FiJA> - with scraper



Planetary mixer  
with manual  
bowl lifting (UC)



HEAVY WIRE WHISK  
UC 20, UC 40, UC 60



HEAVY WIRE WHISK  
UC 80, UC 100



FINE WIRE WHISK  
UC 20, UC 40, UC 60



FINE WIRE WHISK  
UC 80, UC 100



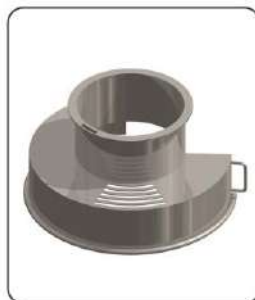
SPIRAL



SPATULA



DRAIN VALVE INSTALLED  
IN THE BOWL



PROTECTION GRID  
IN STAINLESS STEEL



BOWL TROLLEY  
UC 60, UC 80, UC 100



BOWL STAND



### Planetary mixer with automatic bowl lifting (UC H)



### Planetary mixer in stainless steel version (option)





**Optional accesory**  
– scraper cleaning the bowl



**Optional accesory**  
– touch control panel with  
possibility of programming the  
machine work cycles (only in  
version H)



**Optional accesory**  
– protection grid in stainless steel