

**A higher rotation of the spiral arm and an improved motor rating allows a perfect mixing of both direct, soft and medium-hard doughs with a easy use**

- \* Cast iron structure made in one piece
- \* Simple and precise mechanical manufacturing with helical gears operating in an oil bath or in grease
- \* Main drive with belts to start the gear transmissions
- \* Independent motors for bowl and tool rotation are graded protection class IP44
- \* The tool rotation speed is synchronized with the bowl rotation speed
- \* The spiral arm is manufactured with a stainless steel fusion (in one piece)
- \* Stainless steel X5 Cr Ni 1810 safety guard and bowl
- \* Easy to use and ready side control panel
- \* Control panel and electrical component case are graded protection class IP55
- \* **The machine is built to comply with the accident prevention, hygiene and electric standards in force**
- \* **Use other than envisaged by the manufacturer are forbidden without the latter's authorization**

\* Optional: control panel with PLC with 100 programs that can be personalized according to the customer product needs. This computer is easy to use and allows a good working cycle. The mixing cycle of each needed recipe can be named and memorized.



# FAST 200

SPIRAL MIXER WITH FIXED BOWL  
200 KG. DOUGH CAPACITY

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	9 kw.
Voltage:	220V/50 Hz, 3+E 380V/50 Hz, 3+E
Net weight:	770 kg.
Dough capacity:	200 kg.
Bowl volume:	276 lt.
Internal bowl diameter:	870 mm.
Bowl depth:	497 mm.

## FUNCTIONING

Once the ingredients are loaded in the bowl and the safety guard is lowered, the spiral mixer can be turned on.

Mixing times with the first and second speed can be set in the two timers.

Once the machine is started, at the end of the first timer, the second timer will switch on automatically. It is possible to change the bowl rotation for the first minute of mixing (to avoid flour sprinkling).

## Dimensions in millimeters

