



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

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

The machine is built to comply with the accident prevention, hygiene and electric standards in force

FAST 120

SPIRAL MIXER
WITH FIXED BOWL
120 KG. DOUGH CAPACITY

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 7.1		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 610		
Dough capacity:	kg 120	Bowl volume:	lt 180
Internal bowl diameter:	mm 748	Bowl depth:	mm 458
Tool speed at speed 1 st -2 nd :	rpm 80 - 160	Bowl speed:	rpm 19

FUNCTIONING

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

On the control panel there are the switch for the two kneading speeds and for inverting the direction of rotation of the bowl, the start push button, the stop push button.

Dimensions in millimeters

