



- Structure: painted steel with epoxy powder
- AISI 304 stainless steel bowl and breaking bar, AISI 431 stainless steel spiral tool
- Tool driving system via belts and bowl driving system via belts with reduction gear
- Two independent motors (IP 54 protection class) for bowl and spiral tool
- AISI 304 stainless steel safety guard
- Multifunction control panel:
  - membrane keyboard protected by a pressure resistant and abrasion proof polycarbonate surface;
  - two-line display up to 19 alphanumeric characters;
  - ergonomic handle allowing an easy setting of data and letters and the mixing phases programming;
  - dough temperature display and control;
  - memory up to 50 recipes names;
  - for each recipe it is possible to store in memory up to 15 phases
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine
- Easy to move thanks to its two rear fixed wheels and two front rotating wheels

**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**

# EASY 50

SPIRAL MIXER  
WITH FIXED HEAD  
50 KG. DOUGH CAPACITY

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 2.6		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 293		
Dough capacity:	kg 50	Bowl volume:	lt 80
Internal bowl diameter:	mm 600	Bowl depth:	mm 360
Tool speed at speed 1 <sup>st</sup> -2 <sup>nd</sup> :	rpm 111 - 222	Bowl speed:	rpm 13

## FUNCTIONING

All ingredients placed into the bowl, after having lowered the safety guard you can start the mixer using the keys of the central control panel.

The dough will result soft, well aired and easy to remove.

## Dimensions in millimeters

