



# SPIRAL MIXER FIBER 40 LOWERED

For years we have been producing various solutions for the processing and lamination of dough.

Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Ideal for pizzeria  
and very hydrated  
doughs



Structure  
in painted  
steel



Equipped with wheels  
and feet to ensure  
stability



Respect  
for sanitation  
regulations



Compliance  
with the EC  
regulations

**Indispensable tool for pizzerias and bakeries,  
it makes work easier reducing  
preparation times.**

### General information

Mixer with fixed bowl

Dough capacity 40 kg

Bowl and spiral tool rotation by means  
of belts moved by two dedicated high power motors

Two spiral rotation speeds with mixing times that can  
be set on a double timer (one for each speed)

Automatically change from low to high mixing speed  
and machine stop

Bowl inversion in first speed

Easy dough extraction thanks to the pulsed  
bowl rotation button

Single body shell in steel painted with non-toxic  
epoxy powders for food

Bowl, spiral and column in stainless steel  
with bumpers on both sides for the bowl

Possibility to work in manual, semi-automatic  
or automatic mode

Hand guard in stainless steel grid

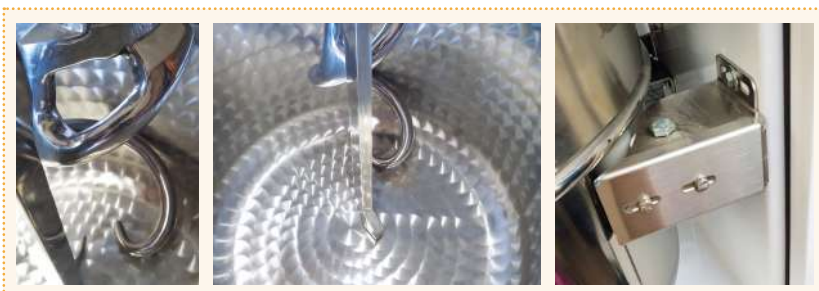
Possibility of mixing even small quantities

Available in different speeds  
(220-240-280 rpm in second speed)



### Technical features

Dough capacity	40 Kg
Flour capacity	25 Kg
Bowl volume	62 L
Spiral motor power	3.2 Kw
Bowl motor power	0.55 Kw
Height ground/bowl	600 mm
Length (A)	970 mm
Width (C)	570 mm
<b>Height (B)</b>	<b>870 mm</b>
Weight	290 Kg



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**Operational plant**  
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Dough capacity 40 kg

Bowl and spiral tool rotation by means  
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Two spiral rotation speeds with mixing times that can  
be set on a double timer (one for each speed)

Automatically change from low to high mixing speed  
and machine stop

Bowl inversion in first speed

Easy dough extraction thanks to the pulsed  
bowl rotation button

Single body shell in steel painted with non-toxic  
epoxy powders for food

Bowl, spiral and column in stainless steel  
with bumpers on both sides for the bowl

Possibility to work in manual, semi-automatic  
or automatic mode

Hand guard in stainless steel grid

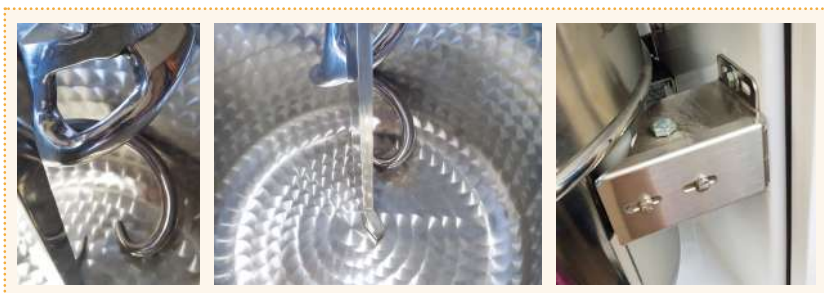
Possibility of mixing even small quantities

Available in different speeds  
(220-240-280 rpm in second speed)



### Technical features

Dough capacity	40 Kg
Flour capacity	25 Kg
Bowl volume	62 L
Spiral motor power	3.2 Kw
Bowl motor power	0.55 Kw
Height ground/bowl	700 mm
Length (A)	1000 mm
Width (C)	570 mm
Height (B)	1100 mm
Weight	290 Kg



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# SPIRAL MIXER FIBER 60

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Ideal for pizzeria  
and very hydrated  
doughs



Structure  
in painted  
steel



Equipped with wheels  
and feet to ensure  
stability



Respect  
for sanitation  
regulations



Compliance  
with the EC  
regulations

**Indispensable tool for pizzerias and bakeries,  
it makes work easier reducing  
preparation times.**

### General information

Mixer with fixed bowl

Dough capacity 60 kg

Bowl and spiral tool rotation by means  
of belts moved by two dedicated high power motors

Two spiral rotation speeds with mixing times that can  
be set on a double timer (one for each speed)

Automatically change from low to high mixing speed  
and machine stop

Bowl inversion in first speed

Easy dough extraction thanks to the pulsed  
bowl rotation button

Single body shell in steel painted with non-toxic  
epoxy powders for food

Bowl, spiral and column in stainless steel  
with bumpers on both sides for the bowl

Possibility to work in manual, semi-automatic  
or automatic mode

Hand guard in stainless steel grid

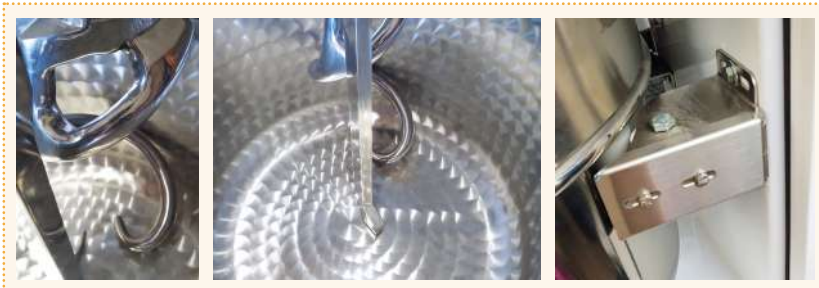
Possibility of mixing even small quantities

Available in different speeds  
(220-240-280 rpm in second speed)



### Technical features

Dough capacity	60 Kg
Flour capacity	40 Kg
Bowl volume	96 L
Spiral motor power	3.2 Kw
Bowl motor power	0.55 Kw
Height ground/bowl	760 mm
Length (A)	1050 mm
Width (C)	640 mm
Height (B)	1160 mm
Weight	320 Kg



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# SPIRAL MIXER FIBER 60 GOLD

For years we have been producing various solutions for the processing and lamination of dough.

Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Designed  
for highly hydrated  
doughs



Studied  
not to absolutely  
heat the dough



Equipped with wheels  
and feet to ensure  
stability



Respect  
for sanitation  
regulations



Compliance  
with the EC  
regulations

## MOVABLE COLUMN OF THE "MUSHROOM" BOWL

Without the friction caused by the fixed column of traditional machines, the gold fiber keeps the original temperature of the inserted ingredients almost completely unaltered.

By means of the movable column of the mushroom bowl, the spiral mixes both against the bowl and against the "Mushroom", speeding up the production time of the more hydrated mixes.

It has no edge or blind spot in the mixing area, facilitating cleaning on the entire surface in contact with the ingredients.

### General information

Mixer with fixed bowl

Dough capacity 60 kg

Bowl and spiral tool rotation by means of belts moved by two dedicated high power motors

Two spiral rotation speeds with mixing times that can be set on a double timer (one for each speed)

Automatically change from low to high mixing speed and machine stop

Bowl inversion in first speed

Easy dough extraction thanks to the pulsed bowl rotation button

Single body shell in steel painted with non-toxic epoxy powders for food

"Mushroom bowl" with movable column and stainless steel spiral equipped with bumpers on both sides for the bowl

Possibility to work in manual, semi-automatic or automatic mode

Double hand guard: stainless steel and plexiglass grid

Possibility of mixing even small quantities

Available in different speeds  
(220-240-280 rpm in second speed)



### Technical features

Dough capacity	60 Kg
Flour capacity	40 Kg
Bowl volume	96 L
Spiral motor power	3.2 Kw
Bowl motor power	0.55 Kw
Height ground/bowl	760 mm
Length (A)	1050 mm
Width (C)	640 mm
Height (B)	1160 mm
Weight	320 Kg



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