

## Tilting spiral mixer for volumetric divider

The spiral mixer bowl and hook shape (spiral) ensure smooth dough. The dividing blade is perfectly adapted to the hook and bowl which improves the oxygenation at low temperature. Suitable for all kinds of dough. The mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to discharge the dough into the hopper of a volumetric divider.

Operating is made very easy  
Maximises space in the bakery



### Construction

- Epoxy painted frame (food-grade)
- 2 arm speeds
- Powered stainless steel bowl
- Stainless steel safety grid
- Epoxy painted frame
- E models : electronic controls with high resistant membrane on keyboard
- 200 and 300 models are fitted with two motors : one for the bowl and one for the spiral
- Power supply : three phase 400V 50 Hz on standard
- Tips dough left (G) or right (D)
- Panel facing you
- Tilting height : 1690 mm
- Minimum height required : 3100 mm

Model without dough chute for DVM	
Reference	Model
99500701	Spiral 200 TH E G
99501701	Spiral 300 TH E G
99500711	Spiral 200 TH E D
99501711	Spiral 300 TH E D

Model with dough chute for DVP	
Reference	Model
99500703	Spiral 200 TH E G
99501703	Spiral 300 TH E G
99500713	Spiral 200 TH E D
99501713	Spiral 300 TH E D

NB : ask us for any installation with concurrent model

T : tilting  
H : high  
E : electronic  
G : left  
D : right