



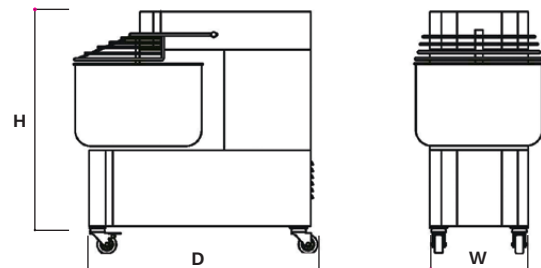
Spiral mixer

Impastatrice a spirale



See the technical chart
Consulta la tabella tecnica

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caratteristiche generali • general characteristics

- Chain drive that allows oil discharging
- Bowl in stainless steel 304
- Control panel in low voltage (24 V.)
- Special stainless steel hook, high stress levels resistant
- Machine with line drives that avoid annoying noises and expansive reparations
- With wheels (ON REQUEST - all models MX, MXR, MXRE)
- Gridded guard (ON REQUEST - all models MX, MXR, MXRE)
- Manual timer (ON REQUEST - all models MX, MXR, MXRE)
- Double automatic timer (ON REQUEST - only MX fixed head version from 20 to 70)
- With variable speed (ON REQUEST - only MX fixed head version - no model 10)
- Overhead controls panel (ON REQUEST - only MX fixed head version from 20 to 70)
- Stainless steel machine (ON REQUEST - fixed head MX version only)

- Trasmissione a catena che permette l'eliminazione dell'olio
- Vasca in acciaio inox 304
- Pannello comandi in bassa tensione (24 Volts)
- Spirale in acciaio inox speciale, resistente alle più forti sollecitazioni
- Macchina con trasmissioni dirette che eliminano noiosi rumori e costose manutenzioni
- Con ruote girevoli (SU RICHIESTA - tutti i modelli MX, MXR, MXRE)
- Protezione vasca grigliata (SU RICHIESTA - tutti i modelli MX, MXR, MXRE)
- Timer manuale (SU RICHIESTA - tutti i modelli MX, MXR, MXRE)
- Doppio timer automatico (SU RICHIESTA - solo versione MX testa fissa da 20 a 70)
- Inverter (SU RICHIESTA - solo versione MX testa fissa - no modello 10)
- Quadro comandi sopratesta (SU RICHIESTA - solo versione MX testa fissa da 20 a 70)
- Macchina inox (SU RICHIESTA - solo versione MX testa fissa)

Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.



⚡ 1 Phase = 1 Speed machine /1V
3 Phase= 2 Speed machine /2V

MODEL	dough capacity Kg	flour capacity Kg	bowl capacity lt	bowl dimension ø mm	bowl speed 1/2 ^a rpm	tool speed 1/2 ^a rpm	power consumption kW	standard power supply ⚡	machine dimension cm	machine weight Kg
MX 5 MXR 5 MXRE 5	5	3	7	Ø 260 x H140	20	129	0.37	1Ph/50-60Hz	W28_D52(H44)	36
MX 10 MXR 10 MXRE 10	8	5	12	Ø 280 x H195	13 / 20	83 / 129	0.37 0.75	1Ph/50-60Hz 3Ph/50-60Hz	W30_59(H57)	44
MX 15 MXR 15 MXRE 15	12	8	16	Ø 317 x H210	13 / 20	83 / 129	0.55 0.75	1Ph/50-60Hz 3Ph/50-60Hz	W34_63(H57)	53
MX 20 MXR 20 MXRE 20	17	11	22	Ø 365 x H245	12 / 19	103 / 160	0.75 0.75	1Ph/50-60Hz 3Ph/50-60Hz	W38_D73(H66)	69
MX 30 MXR 30 MXRE 30	25	17	32	Ø 400 x H260	12 / 19	103 / 160	1.1 1.1	1Ph/50-60Hz 3Ph/50-60Hz	W42_D76(H66)	73
MX 40 MXR 40	35	23	41	Ø 452 x H260	10 / 16	88 / 137	1.5 1.5	1Ph/50-60Hz 3Ph/50-60Hz	W48_D84(H76)	118
MX 50	45	30	64	Ø 500 x H340	10 / 16	88 / 137	2.2 1.8	1Ph/50-60Hz 3Ph/50-60Hz	W52_D89(H87)	148
MX 70	60	40	82	Ø 550 x H350	10 / 16	88 / 137	2.2 1.8	1Ph/50-60Hz 3Ph/50-60Hz	W57_D95(H92)	158

descrizione • description

The spiral mixer is the ideal equipment for pizzerias, bakeries and families. The particular shape of the spiral allows obtaining a perfectly mixed dough in few minutes. The bowl, the spiral, the central column and the protection grid are made of stainless steel.

- MX: FIXED HEAD AND FIXED STEEL BDWL**
- MXR: LIFTABLE HEAD AND FIXED STEEL BOWL**
- MXRE: LIFTABLE HEAD AND EXTRACTIBLE STEEL BOWL**

- MX: TESTATA E VASCA FISSA**
- MXR: TESTATA SOLLEVABILE E VASCA FISSA**
- MXRE: TESTATA SOLLEVABILE E VASCA ESTRAIBILE**

As continued product improvement is a policy of MAC.PAN Srl, specifications are subject to change without notice.



MXR: LIFTABLE HEAD AND FIXED STEEL BOWL

MXR: TESTATA SOLLEVABILE E VASCA FISSA

Available for the models 5, 10, 15, 20, 30, 40



MXRE: LIFTABLE HEAD AND EXTRACTIBLE STEEL BOWL

MXRE: TESTATA SOLLEVABILE E VASCA ESTRAIBILE

Available for the models 5, 10, 15, 20, 30



Overhead controls panel with automatic timers. Available for models from 20 to 70

Quadro comandi sopratesta con timers automatici. Disponibile per i modelli da 20 a 70

