

- \* Cast iron pedestal, structure and trolley to ensure extreme sturdiness
- \* Simple and precise mechanical manufacturing with helical gears operating in an oil bath or in grease
- \* Main drive with belts to start the gear transmission
- \* Chain drive to operate the head up and down
- \* Independent motors for bowl and tool rotation and head up and down 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 Ni1810 safety guard and bowl
- \* Easy to use control panel
- \* Electrical components assembled in one case located at the rear of the machine
- \* Control panel and electrical component case are graded protection class IP55
- \* The bowl trolley may be fitted with fasteners for elevator lifting
- \* **Use other than envisaged by the manufacturer are forbidden without the latter's authorization**
- \* 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.

**MACHINE WITH RELEVANT  
ELECTRONIC COMPONENTRY**



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

# Imp.S/Aut 300

SPIRAL MIXER WITH  
REMOVABLE BOWL  
300 KG. DOUGH CAPACITY

**pietrobeto**  
BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

<b>Installed power:</b>	12 Kw
<b>Voltage:</b>	220V/50Hz, 3+E 380V/50Hz, 3+E
<b>Net weight:</b>	2215 kg.
<b>Trolley weight:</b>	458 kg.
<b>Dough capacity:</b>	300 kg.
<b>Bowl volume:</b>	458 lt.
<b>Internal bowl diameter:</b>	1060 mm
<b>Bowl depth:</b>	551 mm
<b>Tool rotation-1<sup>st</sup> speed:</b>	60 rpm
<b>Tool rotation-2<sup>nd</sup> speed:</b>	120 rpm
<b>Bowl rotation speed:</b>	19 rpm

## FUNCTIONING

Once the bowl trolley is inserted, it is automatically locked to the machine when the head with the safety guard is lowered.

In the control panel, mixing times with the first and second speed can be set in the two timers. Once the machine is started, at the end of the first timer, the second timer will switch on automatically. It is possible to change the bowl rotation for the first minute of mixing (to avoid flour sprinkling). At the end of the pre-set mixing cycle, the head automatically lifts releasing the trolley.

Dimensions in  
millimeters

