

START EVO PLUS

FIXED BOWL SPIRAL MIXER
WITH REVERSE BOWL MOTION

MIXER
ART OF MIXING

PROFESSIONAL

CAPACITY (kg)

- 35 ▪ 60
- 50 ▪ 80

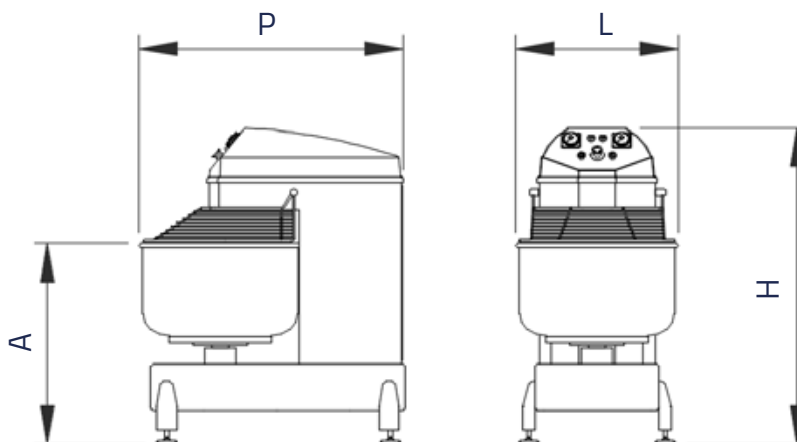


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PROFESSIONAL

TECHNICAL FEATURES



TECHNICAL DATA

MODEL		START 35 PLUS	START 50 PLUS	START 60 PLUS	START 80 PLUS
Dough capacity (min./max) *	kg	5/35	5/50	8/60	8/80
Flour capacity (min./max) *	kg	3/22	3/30	5/38	5/50
Water capacity (min./max) *	lt	2/13	2/20	3/22	3/30
Bowl volume	lt	50	75	100	120
% water/flour minimum	%	55	55	55	55
Spiral turns 1st / 2nd speed (50/60Hz)	rpm	95/189	95/189	93/184	93/184
Bowl turns 1st speed (50/60Hz)	rpm	8.5	8.5	9	9
Motors power 1st/2nd speed	kw	1.05/1.85	1.05/1.85	2.5/3.25	2.5/3.3
Current drawn V 230/400	A	7.2/5	7.2/5	11.5/7.7	11.5/7.7
Spiral bar diameter	mm	28	28	30	30
Height from bowl edge	A mm	615	650	780	790
Total depth	P mm	875	945	1030	1100
Total width	L mm	550	565	645	700
Height	H mm	1100	1100	1250	1250
Net weight	kg	170	190	255	260

*: capacity based on the percentage of liquid/flour = 60%

All data are to be considered as nominal, MIXER srl reserves the right to make any changes to the product and/or technical specifications without notice.

STANDARD FEATURES

- Painted steel rack raised from the ground on 4 adjustable feet.
- Bowl, spiral, contrast column and guard made of stainless steel.
- Two independent motors for spiral and bowl.
- Two-speed spiral motor, one-speed bowl motor.
- Selector to reverse bowl movement.
- Movement is transmitted by pulleys and V-belts.
- Bowl thrust roller.
- Frontal control with two timers.
- Setting of work time with automatic shift from 1st to 2nd speed.

ON REQUEST

- Machine assembled on wheels (2 fixed rear wheels and 1 pivoting front wheel).
- Stainless steel bowl lid with airtight polyethylene rim.
- Special voltage/frequency: 230/50/3 220/60/3 380/60/3.
- Packaging in wooden crate.