



HEAVY-DUTY DOUGH / FOOD PRODUCTS MIXERS

Mixer R-MIX



HEAVY-DUTY DOUGH / FOOD PRODUCTS MIXERS

Mixers from the MIX series are a professional family of machines that meet all the requirements for the production of dough and other food products.

The MIX series is characterized by a very strong and well-thought-out design. The most important elements of the mixers are made of high-quality stainless steel, the body itself has very thick walls, so it is not susceptible to eventual powerful impacts (*it is possible to make it entirely of stainless steel*).

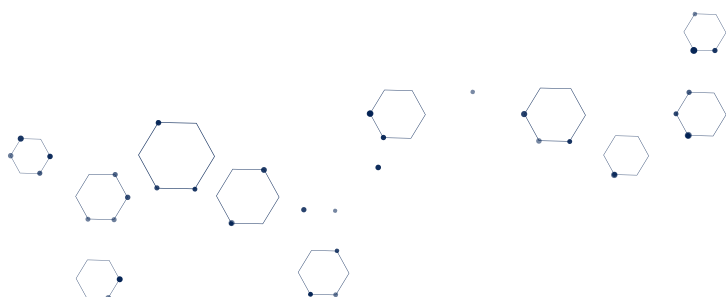
The movable head of MIX mixers is powered by a hydraulic system that works much better than mechanical ones, among other things, it is much quieter and less prone to failure.

The easily accessible electrical box has two independent circuits that guarantee the continuity of work.

MIX mixers have easy-to-use control panel and additionally a fully manual control mode for your safety. This is protection in the event of a control panel failure. The control panel allows you to set work programs. There is also the possibility of full speed regulation from 40-240 rotations per minute.

Each mixer of the MIX series as standard has a built-in laser thermometer measuring the temperature of the product.

The lid of the bowl also has a nozzle dispensing water directly into the bowl, lighting the bowl and protecting it against crushing when lowering the head.



R-MIX **MIXER WITH REMOVABLE BOWLS AND TOOLS**

product **DESCRIPTION**

**Available models – 120, 180,
250,340 and 500 l bowls capacity**

Professional mixer designed to work with pastry and food products with light and medium consistency to prepare wide range of products.

Mixers combine the advantages of classic spiral mixers and planetary mixers.

A multifunctional system of removable tools is perfect in bakeries and confectioneries.



THE ADVANTAGES OF MIXER R-MIX

- Hydraulic system to lock the bowl and open/close the head
- Belts transmission system – less noise in the production hall
- In standard equipped with inverter – smooth start and stop of the machine





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THE USE OF AN INVERTER IN EACH MODEL MAKES THE MACHINE MOST USEFUL IN THE BAKERY AND CONFECTIONERY INDUSTRY

- Possibility to adjust the speed of working tool from 40 to 240 r.p.m
- Possible to set working programs: up to 7 steps by each program
- The upper machine cover made in stainless steel
- Strong machine body – white painted
- Bowl cover /stainless steel/with protections sensors
- Bowl lightening
- Laser, product temperature sensor
- Direct water connection – straight to the bowl

- Bowl, mixing tool, blade made in stainless steel
- Side scraper to remove the product from the bowl side
- Easy system to change the tools
- Machine in standard delivered with 1 bowl and 1 tool /plate
- Removable drip plate to catch the rest of the product dropped from the tool
- Additional, independent, emergency control /second warning/ in case of an electronic system failure



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5 AVAILABLE EXTRA TOOLS R-MIX:

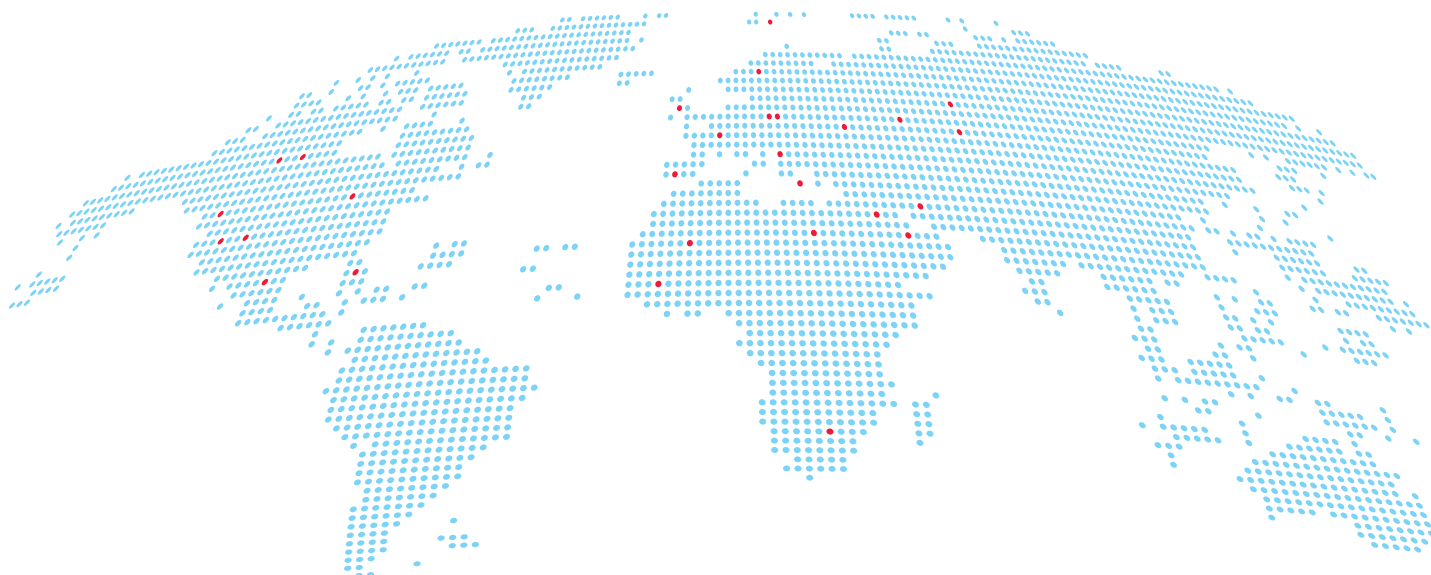
- spiral
- beater
- triple beater
- whisk
- spiral whisk



Model	R-MIX 120	R-MIX 180	R-MIX 250	R-MIX 340	R-MIX 500
Bowl capacity [l]	120	180	250	340	500
Bowl capacity [kg]	80	120	160	220	340
min dough weight [kg]	5	5	10	10	20
Spiral speed [rpm]	100-200	100-200	100-200	100-200	93- 180
Inverter speed [rpm]	40-240	40-240	40-240	40-240	40-240
Power [KW]	5,5	7	9,2	13,5	15
Power supply	3 x 400V, 50 Hz	3 x 400V, 50 Hz	3 x 400V, 50 Hz	3 x 400V, 50 Hz	3 x 400V, 50 Hz



You're investing in future



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