



## START

spiral mixer with fixed bowl

**35 50 60**  
**80 120 160**

**For average hydration doughs**

**Essential with all the right features**

**Double speed spiral and bowl**

**Raised above the ground to facilitate cleaning of floor surface**



START: a range of machines ideal for bakers or confectioners working mainly with average hydration doughs.

MIXER has created an efficient piece of equipment with two spiral and bowl speeds which produces good quality doughs.

START mixers have been subjected to careful testing to ensure optimal results even with doughs with liquid contents at around 75%.

### THE RIGHT FEATURES AT COMPETITIVE PRICES

START will satisfy the requirements of all essential and true artisans, who are happy to pay the price for items they consider of great use. MIXER is always careful to pick up on its clients' requirements and offers a good value for money product.

#### START 35 START 50 START 60

START 35, START 50 and START 60 can meet the requirements of clients who need to make non-continuous use of their mixer without compromising on quality.

The machines are optimal for clients requiring the support of a reliable second machine for producing small doughs.

This range is perfect for front line use in smaller bakeries, pizzerias or confectioners.

Ideal for second machines in artisan bakeries wanting to produce smaller quantities of special breads as well as their normal types of bread.

#### START 80 START 120 START 160

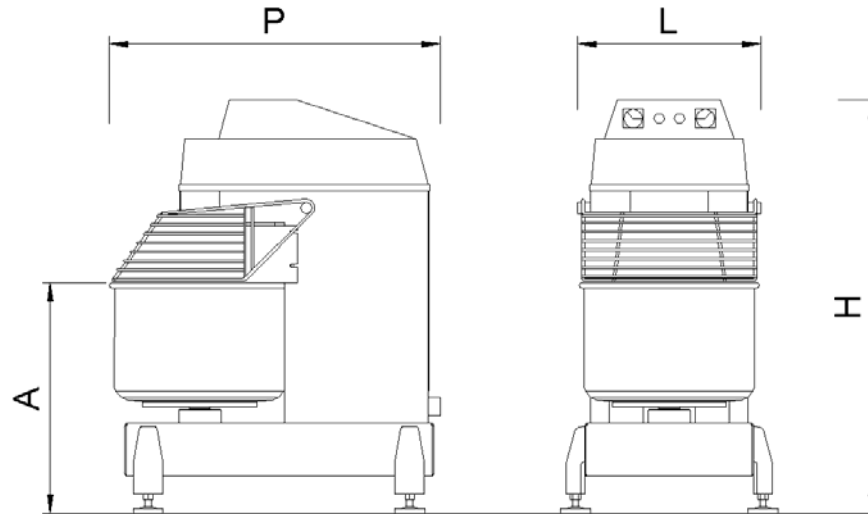
START 80, START 120 and START 160 are ideal solutions for hydration doughs, usually tougher on the mechanics and motors of mixers. These machines are perfect for main line production in the medium size artisan bakery.

The START 80, 120 and 160 have all essential functions at an extremely interesting price.





## START SPIRAL MIXER TECHNICAL FEATURES



### TECHNICAL DATA

Model		START 35	START 50	START 60	START 80	START 120	START 160
Dough capacity (min./max) *	kg	8/35	8/50	15/60	15/80	20/120	20/160
Flour capacity (min./max) *	kg	5/22	5/30	9/38	9/50	12/75	12/100
Water capacity (min./max) *	lt	3/13	3/20	6/22	6/30	8/45	8/60
Bowl volume	lt	50	75	100	120	205	240
% Water/flour minimum	%	55	55	55	55	55	55
Spiral turns 1st speed (50/60hz)	rpm	95	95	93	93	92	92
Spiral turns 2nd speed (50/60hz)	rpm	189	189	184	184	183	183
Bowl turns 1st speed (50/60hz)	rpm	8.5	8.5	9	9	9	9
Bowl turns 2nd speed (50/60hz)	rpm	17	17	18	18	18	18
Motor power 1st speed	kw	0.8	0.8	1.5	1.5	3	3
Motor power 2nd speed	kw	1.6	1.6	3.0	3.0	5.2	5.2
Input current V. 230	A	7.2	7.2	11.5	11.5	19.5	19.5
Input current V. 400	A	4.2	4.2	6.5	6.5	11.5	11.5
Spiral bar diameter	mm	28	28	30	30	40	40
Height from bowl lip	A mm	615	650	780	790	840	900
Total length	P mm	866	943	1040	1100	1240	1240
Total width	L mm	550	565	645	700	845	845
Height	H mm	1100	1100	1250	1250	1390	1390
Net weight	kg	170	190	255	260	395	400

\*: capacity determined in view of % liquid/flour equal to 60

### SUPPLIED STANDARD EQUIPMENT

Bowl, contrast column, safety guard and flour screen made of AISI 304 stainless steel	Two timers with memory setting the working time with automatic shift from 1st to 2nd speed
Spiral made of AISI 431 stainless steel	Overvoltage and overload motor protection
Movement transmission through pulleys and V belts	Tension 400 V - frequency 50 Hz - 3 phases
Structure made of ral 9002 white coated steel	Four meters of cable
Spiral shaft bearings cover	Two speed spiral motor
Structure raised from floor on 4 feet	Operating/Maintenance instructions and CE statement of Compliance
	Pallet packaging with nylon

### OPTIONAL EXTRA EQUIPMENT

Special voltage/Frequency: 230/50/3 220/60/3 380/60/3	Wooden crate
2 fixed wheels on the back and 1 pirouetting wheel on the front	