



START PLUS

spiral mixer with reversible bowl motion

35 50 60 80



For average hydration doughs

Easy processing even of small quantities of dough

Raised above the ground to facilitate cleaning of floor surface



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

START PLUS with reversal bowl motion allows homogeneous and refined processing even of small quantities of dough.

START PLUS 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 PLUS 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 PLUS 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.

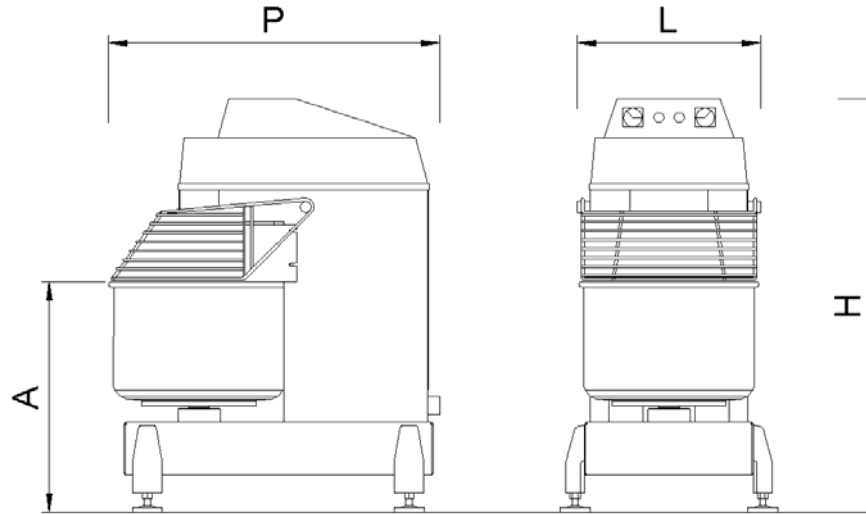
Ideal for second machines in artisan bakeries wanting to produce smaller quantities of special breads as well as their normal types of bread.

The START PLUS have all essential functions at an extremely interesting price.





START PLUS SPIRAL MIXER WITH REVERSIBLE BOWL MOTION 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 speed (50/60hz)	rpm	95	95	93	93
Spiral turns 2nd speed (50/60hz)	rpm	189	189	184	184
Bowl turns (50/60hz)	rpm	8.5	8.5	9	9
Motor power 1st speed	kw	1,05	1,05	1,75	1,75
Motor power 2nd speed	kw	1,85	1,85	3,25	3,25
Input current V. 230	A	7,4	7,4	12,3	12,3
Input current V. 400	A	4,4	4,4	7,2	7,2
Spiral bar diameter	mm	28	28	30	30
Height from bowl lip	A mm	615	650	780	790
Total length	P mm	866	943	1040	1100
Total width	L mm	550	565	645	700
Height	H mm	1100	1100	1250	1250
Net weight	kg	220	235	280	285

*: 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	Two speed spiral motor, one speed bowl motor
Movement transmission through pulleys and V belts	Overvoltage and overload motor protection
Structure made of ral 9002 white coated steel	Tension 400 V - frequency 50 Hz - 3 phases
Spiral shaft bearings cover	Four meters of cable
Structure raised from floor on 4 feet	Operating/Maintenance instructions and CE statement of Compliance
Selector for reverse bowl rotation device	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	