START EVO PLUS/GALAXY

SPIRAL MIXER WITH FIXED BOWL WITH REVERSE BOWL MOTION

MIXER
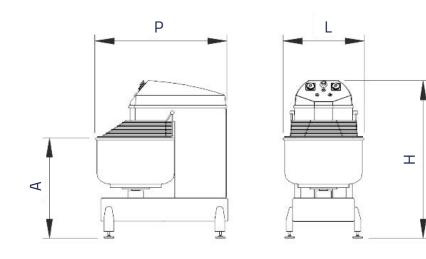ART OF MIXING

CAPACITY (kg)

- 35
- 50
- 60
- 80

START GALAXY

TECHNICAL FEATURES

TECHNICAL DATA

MODEL			START EVO 35 PLUS	START EVO 50 PLUS	START EVO 60 PLUS	START EVO 80 PLUS
Dough capacity (min./max) *		kg	8/35	8/50	15/60	15/80
Flour capacity (min./max) *		kg	5/22	5/30	9/38	9/50
Water capacity (min./max) *		lt	3/13	3/20	6/22	6/30
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 (50/60Hz)		rpm	8.5	8.5	9	9
Motors power 1st/2nd speed		kw	1.05/1.85	1.05/1.85	2.5/3.3	2.5/3.3
Current drawn V 230/400		A	7.2/4.2	7.2/4.2	11.5/6.5	11.5/6.5
Spiral bar diameter		mm	28	28	30	30
Height from bowl edge	A	mm	680	710	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.

GALAXY VERSION: the START GALAXY is equipped with an inverter drive for speed variation and a frontal control panel with a 7'' touch-screen.

ON REQUEST

- Machine mounted on wheels (2 fixed rear wheels and 1 pivoting front wheel).
- Stainless steel bowl lid with airtight polyethylene rim.
- Uprated tool speed for hydrated doughs.
- Water dosing device (available for GALAXY version).