



## MR PRO 工业型 – 可移动缸大产量和面机

MR Pro Industrial – High Capacity Spiral Mixer with Removable Bowl

产量：300, 350, 400或500公斤  
Capacity: 300, 350, 400 and 500 kg



# MR PRO 工业型和面机

每位面包师都知道，优质的面团是优质烘焙产品的基础，而优秀的和面机又是制作高品质面团的关键。

Sveba-Dahlen 针对烘焙处理的每一个环节设计制造高品质的设备，我们的和面机以坚固耐用闻名世界；提供各种不同的规格以适合所有规模的面包工厂和连锁店，我们引以为傲。

MR Pro 工业型高性能和面机，带移动缸，使用专利缸体锁紧和旋转驱动技术，坚固耐用，面团产量从300至500公斤，MR Pro工业型和面机非常适用于长时间连续生产的工业化企业。

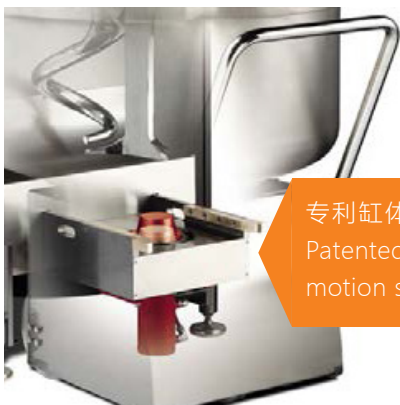
## 特点及优势

专利缸体锁紧和旋转驱动技术是利用锥形轴将机身与和面缸连接成整体；当和面缸推到位后，锥形轴从缸体底部往上升，对准缸体中心点，把缸体定位于中心位置；液压控制锥体从缸体底部锁紧，确保缸体不会产生滑动和摩擦。锥形轴驱动缸体匀速转动，大大提升面团质量；此驱动装置噪音低，机械运动平稳流畅。

即使是搅拌满载的硬面团时，机头也不会产生振动，搅拌工具与缸体之间的间隙保持恒定，改善面团的质量，使之更容易压片与成型。

## 选项

- 附加缸，MRC
- 固定刮刀
- 红外线温度检测
- PTC温度传感器
- 馅料、面糊搅拌器
- 缸体带排水塞
- 触摸屏
- 可拆卸刮刀
- 不锈钢外表

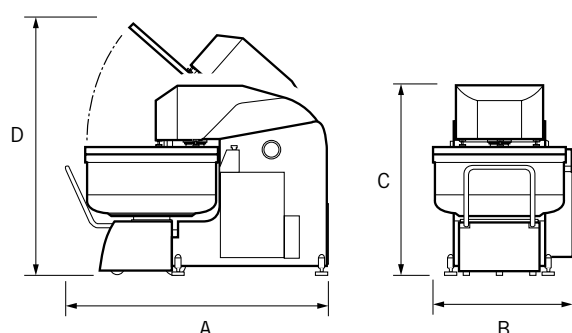


专利缸体锁紧和驱动技术  
Patented locking and motion system

缸体锁紧和驱动系统  
Bowl locking and motion system



触控面板（选项）  
Touch screen (option)



# MR Pro Industrial. Industrial Capacity Spiral Mixer

As any baker will tell you, a good mixer is vital to making high quality dough, and a good dough in turn is the basis for all high quality baking products.

Sveba-Dahlen takes pride in manufacturing high end baking equipment for every step of the baking process. Our range of Spiral mixers are world renowned for their sturdiness and durability, and we have models suitable for all types of bread and bakery products for every size of bakery.

MR Pro Industrial is a series of high performance spiral mixers with a removable bowl and a patented system for motion control and taper bowl locking. The MR Pro Industrial mixer range consist of spiral mixers with removable bowl and patented taper bowl locking and motion system. With their durability and a capacity from 300 to 500 kilograms the MR Pro series is well suitable for long hours of use in industrial bakeries.

## FEATURES AND BENEFITS

The new taper bowl locking and motion system is superior to the traditional systems as it utilizes a taper coupling to join the machine and the trolley.

The trolley is locked by means of a taper shaft that, as it ascends, centers the bowl and moves it into the working position.

A hydraulically controlled cone engages under the bowl and maintains constant pressure during use, eliminating any possibility of slippage or wear.

The taper shaft gives rotating motion to the bowl and guarantees a constant number of bowl revolutions, thereby increasing the dough quality and machine performance.

The motion system is noiseless and free of mechanical play.

Elimination of the oscillating movements of the head while mixing a fully loaded bowl and with particularly dryer dough.

## OPTIONS

- Extra bowl, MRC
- Fixed bowl scraper
- Infrared temperature measuring.
- PTC temperature probe
- Beater for pastry dough
- Bowl with drain plug
- Touch screen
- Removable bowl scraper
- Stainless steel finish

## 技术参数 TECHNICAL

型号 MODEL	面团产能 DOUGH CAPACITY	面粉产能 FLOUR CAPACITY	缸容量(升) BOWL VOLUME (L)	1速/2速功率 POWER OF SPIRAL 1 <sup>st</sup> /2 <sup>nd</sup> SPEED	缸体驱动功率 POWER OF BOWL	总功率 POWER SUPPLY	重量 WEIGHT
MR 300 P	300 kg	185 kg	450	11.0 kW/18.0 kW	1.5 kW	19.5 kW	1800 kg
MR 350 P	350 kg	225 kg	500	15.0 kW/22.0 kW	2.2 kW	24.2 kW	2210 kg
MR 400 P	400 kg	250 kg	600	15.0 kW/22.0 kW	2.2 kW	24.2 kW	2300 kg
MR 500 P	500 kg	300 kg	700	22.0 kW/30.0 kW	2.2 kW	32.2 kW	2400 kg

## 尺寸 MEASUREMENTS

外观尺寸 (mm) DIMENSIONS (mm)			
A	B	C	D
2111	1130	1509	2287
2411	1256	1774	2287
2461	1306	1774	2354
2561	1356	1774	2421



## 瑞典制造 享誉世界 MADE IN SWEDEN. LOVED AROUND THE WORLD.

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

*Better baking business.*

A Member of the Sveba-Dahlen Group AB