



MW 型可移动缸体 双螺旋和面机

MW – Removable Bowl and Double Tool

产量：160, 240或400公斤
Capacity: 160, 240 and 400 kg



MW 型可移动缸、双搅拌桨高产能和面机

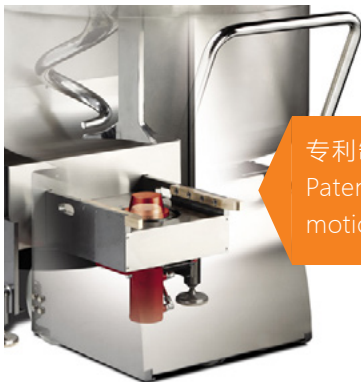
每位面包师都知道，优质的面团是优质烘焙产品的基础，而优秀的和面机又是制作高品质面团的关键。

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。

MW型和面机配有可移动缸体及双螺旋搅拌工具，采用专利缸体锁紧和无油旋转驱动技术；该系列和面机拥有超凡的搅拌及揉搓功能，适合用于处理各种类型的面团。

特点及优势

相对于其他和面机，MW型和面机更利于面团质量的提高；快速的初始搅拌后对面团密集而柔和的处理大大缩短了和面时间，提高了产能；此系列和面机适用于各种面团，包括带有水果或者黄油和糖的精细面团，也可用于如巧克力、奶糖或者松露馅之类面团的搅拌。



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



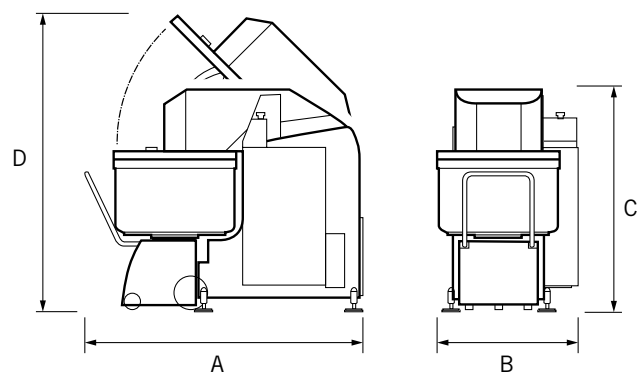
触控面板（选项）
Touch screen (option)

选项

- 速度控制系统：搅拌工具及缸体（VDS）
- 触摸屏



双螺旋搅拌工具
Double tool system



MW — High capacity Spiral Mixer with Removable Bowl and Double Tools



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.

The MW-line is a range of mixers with removable bowl and double mixing tool. The mixers are equipped with the patented taper bowl locking and motion system, and the transmissions are oil free. The MW mixers have excellent blending and kneading capacity and are suitable for all types of dough.

FEATURES AND BENEFITS

OPTIONS

- The MW series offer essential advantages with regard to dough quality.

Rapid blending of all ingredients is followed by intensive, dough-friendly, kneading.

Higher hourly output rates and short kneading cycle.

The mixers are suitable for all types of dough, including more delicate products as dough with fruit or with high levels of fat and sugar.

The MW can also be used for such as chocolate, nougat or truffle fillings.
- Speed control system for tools and bowl (VDS-Vario Drive System)
 - Touch screen

技术参数 TECHNICAL								尺寸 MEASUREMENTS			
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 st /2 nd SPEED	缸体驱动功率 POWER OF BOWL	总功率 POWER SUPPLY	重量 WEIGHT	外观尺寸 (mm) DIMENSIONS (mm)			
								A	B	C	D
MW 160	160 kg	100 kg	270	9.0 kW/18.0 kW	2.2 kW	20.2 kW	1900 kg	2001	1027	1500	2051
MW 240	240 kg	150 kg	380	13.0 kW/22.0 kW	2.2 kW	24.2 kW	2150 kg	2083	1120	1652	2244
MW 400	400 kg	250 kg	600	26.0 kW/37.0 kW	2.2 kW	39.2 kW	3050 kg	2461	1306	1800	2360



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