



M型 高品质固定缸和面机

M Premium - Spiral Mixer with Fixed Bowl

产能：50, 60, 80, 120, 160或200公斤
Capacity: 50, 60, 80, 120, 160 or 200 kg



M型高品质耐用固定缸和面机

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来适合所有规模的面包工厂和连锁店，我们引以为傲。

M型高品质和面机适用于各种规模的面包房的连续化生产，配备双皮带传动系统，使该设备也适合于搅拌硬面团。

特点及优势

M型高品质和面机配备双电机驱动，可双向双速旋转，速度1可反向旋转；所有型号设备均带有自动定时器，不锈钢缸体，缸盖，搅拌臂及中心杆等。

选项

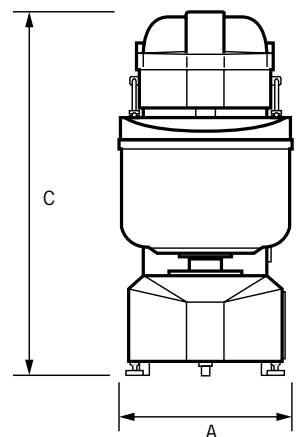
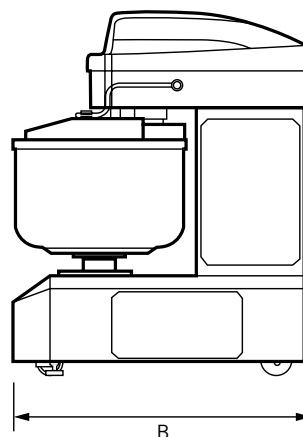
- 固定缸体刮刀
- 红外线测温系统
- 馅料、面糊搅拌器
- PTC 温度探测器
- 缸体带排水塞
- 触摸屏
- 不锈钢材质
- 电机选项：
M 50 P, 3.0/5.2 kW **M 60 P**, 3.0/5.2 kW
M 80 P, 3.0/5.2 kW **M 120 P**, 3.0/6.25 kW
M 160 P, 9.0/15.0 kW **M 200 P**, 9.0/15.0 kW



安全盖子
Safety lid



触控面板（选项）
Touch screen
control panel
(option)



M Premium – A Durable Spiral Mixer with Fixed Bowl

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 M Premium models are designed for intensive around the clock use in bakeries of all sizes. The M Premium series are equipped with a drive system with a dual belt giving extra power to the spiral, making the mixers extra suitable for mixing stiffer dough.

FEATURES AND BENEFITS

The M Premium series are fixed bowl spiral mixers with two motors and two speeds.

The bowl can be rotated in both directions, and the rotation can be reversed in the 1st speed

The self-tipping version has a hydraulic elevator available for left or right tipping.

All versions come with automatic timer, a stainless steel bowl with lid, and standard tools of spiral tool and breaker bar.

OPTIONS

- Bowl scraper, fixed
- Infrared temperature measuring system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- Stainless steel execution
- Motor options:

MT 80 PT/PD, 3.0/6.25 kW **MT 120 PT/PD**, 3.0/6.25 kW
MT 160 PT/PD, 9.0/15.0 kW **MT 200 PT/PD**, 9.0/15.0 kW
MT 240 PT/PD, 9.0/15.0 kW

技术参数 TECHNICAL

型号 MODEL	面团产量 DOUGH CAPACITY	面粉产量 FLOUR CAPACITY	和面缸容量 BOWL VOLUME	和面机1档/2档功率 POWER OF SPIRAL 1 st /2 nd SPEED	功率 POWER SUPPLY	重量 WEIGHT
50P	50 kg	30 kg	80 l	2.1 kW/3.7 kW	4.25 kW	440 kg
60P	60 kg	37 kg	100 l	2.1 kW/3.7 kW	4.25 kW	449 kg
80P	80 kg	50 kg	123 l	2.1 kW/3.7 kW	4.25 kW	453 kg
120P	120 kg	75 kg	185 l	3.0 kW/5.2 kW	5.75 kW	549 kg
160P	160 kg	100 kg	270 l	7.5 kW/12.5 kW	13.25 kW	780 kg
200P	200 kg	125 kg	310 l	7.5 kW/12.5 kW	13.25 kW	815 kg

尺寸 MEASUREMENTS

外观尺寸 (mm) DIMENSIONS (mm)		
A	B	C
605	1067	1345
660	1140	1345
678	1146	1345
780	1300	1470
885	1401	1565
946	1490	1565



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