



M1 A 固定缸和面机

M1 A Spiral Mixer with Fixed Bowl

产量：30或40千克

Capacity : 30 or 40 kg



SVEBA
DAHLIN

M1 A 中小型面包企业的理想选择

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。

M1 A是高性能无噪音和面机，可满足中小型面包店、披萨饼店以及超市面包房的日常生产需求。

特点及优势

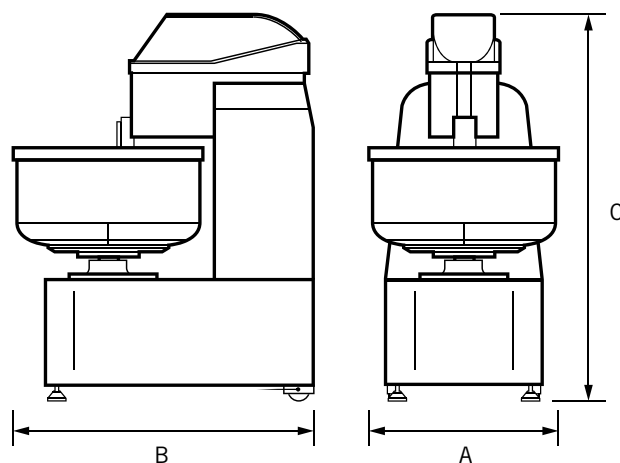
- M1 A和面机为皮带传动，两档速度，和面缸单向旋转；自动版配有定时器；可选配单相电机和变频器。
- 和面缸底部中心的圆滑凸起，用以改善面团的质量，缩短和面时间。

选项

- 单相电机和变频器
- 可反向旋转的和面缸独立驱动装置
- 不锈钢制造（只限于M1 40 A）



简易可靠设计
Simple and reliable
construction



M1 A Spiral Mixer with Fixed Bowl

As any baker will tell you, a good mixer is vital to making high quality dough, and the 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 M1 A is a silent and reliable spiral mixer, very suitable for the daily production needs of a small to medium sized bakery, pizzerias and supermarkets.

FEATURES AND BENEFITS

- The M1 A is automatic with electronic timers. It has two speeds, one-way bowl rotation and belt transmissions.
- The center of the bowl is raised and rounded, improving dough quality and reducing mixing times.

OPTIONS

- Single phase motor and inverter
- Independent bowl transmission with bowl reverse
- Stainless steel execution (Only available on M1 40 A)

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(升) BOWL VOLUME (L)	和面机1档/2档功率 POWER OF SPIRAL 1 st /2 nd SPEED	重量 WEIGHT
M1 30A	30 kg	18 kg	50	1.0 kW/2.0 kW	259 kg
M1 40A	40 kg	25 kg	60	1.5 kW/3.0 kW	284 kg

尺寸 MEASUREMENTS

外观尺寸 (mm) DIMENSIONS (mm)		
A	B	C
540	875	1305
540	915	1305



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