

## MX 固定缸和面机

### MX Spiral Fixed bowl

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产能：60，80，120，160和200公斤  
Capacity: 60, 80, 120, 160 and 200 kg



**SVEBA  
DAHLIN**

# MX-紧凑型和面机

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。

Sveba-Dahlen MX系列和面机质量稳定、结构紧凑，产量范围从60到200公斤面团每批次，能满足绝大多数不同类型用户的需要。

## 特点及优势

- MX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
- 该设备均带有自动定时器
- 不锈钢缸体，搅拌臂及中心杆等

## 选项

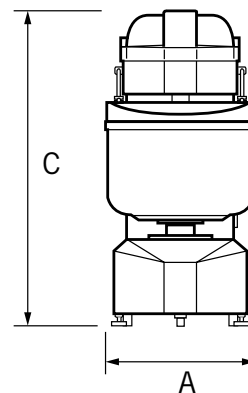
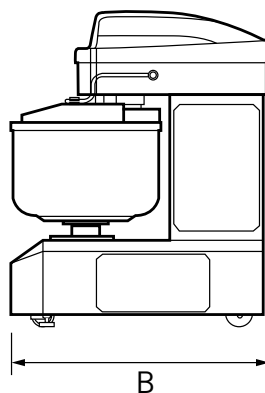
- 固定缸体刮刀
- 红外线测温系统
- 馅料、面糊搅拌器
- PTC 温度探测器
- 缸体带排水塞
- 触摸屏
- 不锈钢材质



结构坚固耐用  
*Reliable heavy-duty construction*



人性化设计  
*Ergonomic construction*



# MX – A Compact and Easy to Use Spiral Mixer

As any baker will tell you, a good mixer is vital to making high quality dough, and 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 Sveba-Dahlen MX Spiral mixer is a steady and compact spiral mixer with enough power to mix most types of dough. The MX comes in versions with a dough capacity ranging from 60 to 200 kilograms, making this model suitable for most types of bakeries.

## FEATURES AND BENEFITS

- The MX series are fixed bowl mixers with two motors and two speeds
- The bowl rotates in both directions, and can be reversed in 1st speed
- The MX has an automatic timer
- Stainless steel bowl, spiral tool and breaker bar

## OPTIONS

- Fixed bowl scraper
- Infrared temperature measurement system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- Stainless steel execution

## 技术参数 TECHNICAL

| 型号<br>MODEL   | 面团产量<br>DOUGH<br>CAPACITY | 面粉产量<br>FLOUR<br>CAPACITY | 和面缸容量(升)<br>BOWL<br>VOLUME (L) | 和面机1档/2档功率<br>POWER OF SPIRAL<br>1 <sup>st</sup> /2 <sup>nd</sup> SPEED | 重量<br>WEIGHT |
|---------------|---------------------------|---------------------------|--------------------------------|---|--------------|
| <b>MX 60</b>  | 60 kg                     | 37 kg                     | 112                            | 1.5 kW/3.0 kW   | 350 kg       |
| <b>MX 80</b>  | 80 kg                     | 50 kg                     | 154                            | 2.1 kW/3.7 kW   | 380 kg       |
| <b>MX 120</b> | 120 kg                    | 75 kg                     | 185                            | 2.1 kW/4.8 kW   | 431 kg       |
| <b>MX 160</b> | 160 kg                    | 100 kg                    | 270                            | 7.5 kW/12.5 kW  | 570 kg       |
| <b>MX 200</b> | 200 kg                    | 125 kg                    | 310                            | 7.5 kW/12.5 kW  | 615 kg       |

## 尺寸 MEASUREMENTS

| 外观尺寸 (mm)<br>DIMENSIONS (mm) |      |      |
|------------------------------|------|------|
| A                            | B    | C    |
| 668                          | 1170 | 1256 |
| 698                          | 1185 | 1256 |
| 779                          | 1295 | 1384 |
| 885                          | 1404 | 1466 |
| 946                          | 1465 | 1466 |



## 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