

MD 配备底部卸料装置的和面机

MD Spiral Mixers with Bottom Discharge System

产量：160, 240, 350, 400或500公斤
Capacity 160, 240, 350, 400 and 500 kg



MD 适用于生产线的紧凑型和面机

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。

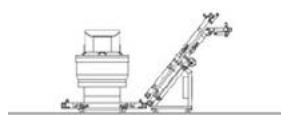
可直接将面团送入生产线，同时可选配延伸输送带可让面团得到充分的松弛。

特点及优势

MD系列和面机设计时特别注重食品安全和性能，和面缸恒速转动有利于提高面团质量，相对于传统齿轮传动方式维护需求降低，更加经久耐用。

选项

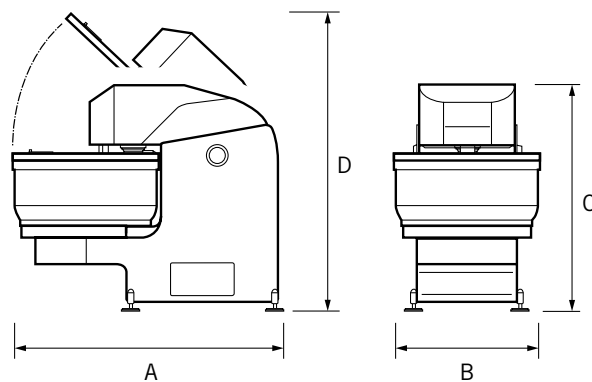
- 速度控制系统：工具及缸体（VDS）



面团输送装置
Example of configuration
with transport belt



底部卸料装置
Bottom Discharge System



MD Compact Mixers for Production Lines

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.

This compact system features a series of mixers that feed the dough directly into the production lines, while an optional extension offering a system for letting the dough rest.

FEATURES AND BENEFITS

- The MD bottom discharge system is designed for feeding the dough directly to production lines. One or several mixers can be used on the same line.
- Special attention given to exceptional food-safety and functionality, with very efficient cleaning of the bowl closing cap.
- To improve the quality of the dough, the bowl transmission guarantees constant rotations per minute .
- The same transmission is designed to require a minimum of maintenance, and lasts longer than traditional clutch wheel transmissions.

OPTIONS

- Speed control system for tools and bowl (VDS-Vario Drive System)

技术参数 TECHNICAL

| 型号 MODEL | 面团产量 DOUGH CAPACITY | 面粉产量 FLOUR CAPACITY | 缸容量(升) BOWL VOLUME (L) | 1速/2速功率 POWER OF SPIRAL 1 st /2 nd SPEED | 和面缸驱动功率 POWER OF BOWL | 功率 POWER SUPPLY | 重量 WEIGHT |
|---------------|---------------------------|---------------------------|------------------------------|--|-----------------------------|-----------------------|--------------|
| MD 160 | 160 kg | 100 kg | 270 | 9.0 kW/15.0 kW | 1.1 kW | 16.1 kW | 1250 kg |
| MD 240 | 240 kg | 150 kg | 380 | 9.0 kW/15.0 kW | 1.1 kW | 16.1 kW | 1700 kg |
| MD 350 | 350 kg | 225 kg | 500 | 11.0 kW/18.0 kW | 2.2 kW | 20.2 kW | 2410 kg |
| MD 400 | 400 kg | 250 kg | 600 | 13.0 kW/23.0 kW | 2.2 kW | 25.2 kw | 2500 kg |
| MD 500 | 500 kg | 300 kg | 700 | 18.5 kW/26.0 kW | 2.2 kW | 28.2 kw | 2696 kg |

尺寸 MEASUREMENTS

| 外观尺寸 (mm) DIMENSIONS (mm) | | | |
|------------------------------|------|------|------|
| A | B | C | D |
| 1810 | 925 | 1770 | 2260 |
| 1895 | 1070 | 1770 | 2315 |
| 2240 | 1100 | 1920 | 2510 |
| 2300 | 1200 | 1920 | 2545 |
| 2340 | 1300 | 1920 | 2580 |



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