



## MD-W 双搅拌桨带底部出料装置和面机

MD-W Mixers with Bottom Discharge and Double Mixing Tool

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



**SVEBA  
DAHLIN**

# MD-W带底部出料装置，适用于工业化生产

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。

MD-W和面机带底部出料装置，适用于大型面包房和工业化企业；面团可直接输送至生产线或转移到移动缸中；双螺旋搅拌，使搅拌更快速，更高效。

## 特点及优势

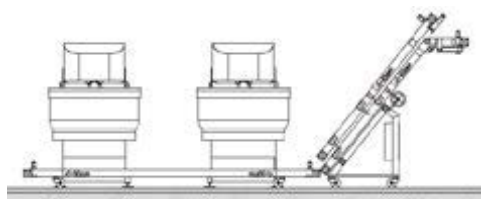
底部出料装置可以直接将面团输送至生产线，可选配延伸输送带让面团得到充分的松弛；和面机特别注重食品安全和性能；和面缸恒速转动有利于提高面团质量，相对于传统的齿轮传动方式，降低维护需求，更加经久耐用。



底部卸料装置  
*Bottom Discharge System*

## 选项

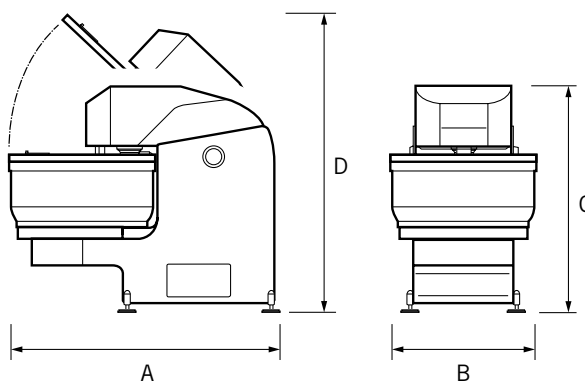
- 速度控制系统：工具及缸体（VDS）



面团输送装置示例  
*Example of configuration — two MD-mixers with transport belt*



双螺旋搅拌工具  
*Double tool system*



# MD-W Sprial Mixer with Bottom Discharge System and Double Mixing Tool

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 MD-W Mixers are equipped with a bottom discharge system suitable for larger bakeries and industrial use. The dough is unloaded onto a conveyor belt or into a movable bowl. The system operates with dual tool for faster and more efficient mixing.

## 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.
- An optional extension offers a system for letting the dough rest.
- Special attention given to exceptional food-safety and functionality, with very efficient cleaning of the bowl closing cap.
- The bowl transmission guarantees constant rotations per minute to improve the quality of the dough.
- 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 <sup>st</sup> /2 <sup>nd</sup> SPEED	和面缸驱动功率 POWER OF BOWL	功率 POWER SUPPLY	重量 WEIGHT
MD-W160	160 kg	100 kg	270	9.0 kW/15.0 kW	2.2 kW	17.2 kW	1250 kg
MD-W240	240 kg	150 kg	380	9.0 kW/15.0 kW	2.2 kW	17.2 kW	1700 kg
MD-W400	400 kg	250 kg	600	13.0 kW/23.0 kW	2.2 kW	25.2 kW	2500 kg

## 尺寸 MEASUREMENTS

外观尺寸 (mm) DIMENSIONS (mm)			
A	B	C	D
1810	925	1770	2260
1885	1070	1770	2315
2300	1200	1920	2545



## 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