

MAESTRO MIX

SPIRAL MIXER

Suitable for
Bread & Pizza dough



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Spiral Mixers are suitable for commercial dough mixing, ideal for bread, pizza, pastries etc.

These machines are suitable for pizza shops, bakery/pastry shops, etc. Perfect for light to heavy dough mixing.



Specifications:

	LFM 10	LFM 25	LFM 30	LFM 50	LRM 60
Capacity:	10 litre	20 litre	30 litre	40 litre	60 litre
Unit Size (mm)(WxDxH):	280 x 560 x 570	700 x 400 x 620	820 x 450 x 720	840 x 500 x 720	880 x 550 x 720
Weight:	43kg	87kg	110kg	125kg	130kg
Power:	240V 0.37kW	240V 0.75kW	240V 1.1kW	240V 1.5kW	240V 1.5kW
Speed:	single	single	single	single	single
Flour Capacity at min. 55% water content	kg	kg	kg	kg	kg
Powder Coated:	✓	✓	✓	✓	✓
Safety Guard:	✓	✓	✓	✓	✓
Chain Driven:	✓	✓	✓	✓	✓
Fixed Bowl:	✓	✓	✓	✓	

Bakery Mixer

	RMJ-50	RMJ-75
Capacity:	131 litre	187 litre
Unit Size (mm)(WxDxH):	1110 x 710 x 1060	1520 x 825 x 1365
Weight:	400kg	600kg
Power:	415V 5.4kW	415V 8.4kW
Flour Capacity: (Based on min 55% water content)	50kg	75kg

Distributed By:

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