



## **Maestro Mix 50 kg Spiral Mixer 2BAGS50MAE**

Select from a range of specialist dough mixing spiral mixers. In a spiral mixer, a spiral-shaped agitator remains stationary while the bowl rotates. This method enables spiral mixers to mix the same size dough batch



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### **Product description**

Select from a range of specialist dough mixing spiral mixers. In a spiral mixer, a spiral-shaped agitator remains stationary while the bowl rotates. This method enables spiral mixers to mix the same size dough batch much quicker and with less under-mixed dough than a similarly powered planetary mixer. Spiral mixers can mix dough with less agitator friction than planetary mixers. This allows the dough to be mixed without increasing its temperature, ensuring the dough can rise properly. The 2BAGS50MAE can mix up to 50 kg dough mixed with 55% water. This professional bakery grade unit ideal for establishments that do large volume mixing features computerised touchpad controls, timer and a variable speed motor which gives you more precise control over your dough mixing process. Safety features include a safety guard and safety switches. This unit a powerful and heavy duty asset in your kitchen that is guaranteed to bring down dough preparation times. The Maestro Mix range of spiral mixers are the ideal choice for pizzerias, dumpling restaurants, indian and middle eastern restaurants, bakeries and cafes that bake their own bread.

- Capacity: maximum 50 kg dry bread flour with 55% water - Computerised touchpad -  
Variable speed with timer - Safety guard and safety switches - 415V 15A 50Hz 3 Phase  
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### **Additional Information**

#### **Capacity**

50 kg

## Concorde Food Equipment Wholesalers

106 Fairbank Rd  
Clayton South VIC 3169



<b>Controls</b>	No
<b>Output (kW)</b>	5.40
<b>Power</b>	415V 3 Phase + Earth + Neutral 15A 50Hz
<b>Safety Guard</b>	No
<b>Finish</b>	No
<b>Safety Switch</b>	No
<b>Variable Speed</b>	No
<b>Manufacturer</b>	Maestro Mix
<b>Product Depth</b>	1150
<b>Product Height</b>	1200
<b>Product Width</b>	675