

LP VIS-R Fixed Bowl Spiral Mixers

Description

The VIS-R line has been designed to offer the maximum production output in the best possible time, while occupying minimum space and allowing to knead stiff dough thanks to the double spiral transmission, the reinforced motors and the breaking bar without feet.

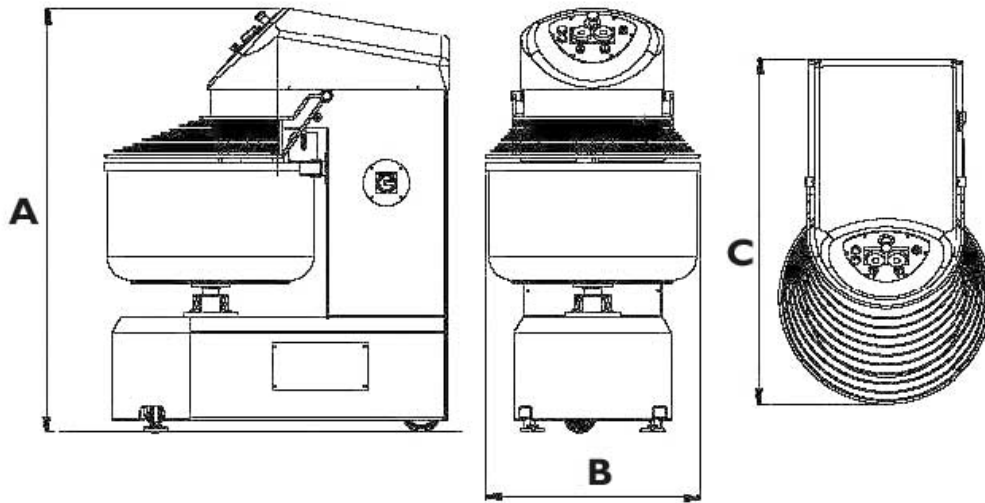
The VIS-R spiral mixers can also knead small quantities of dough with limited increases in the temperature of the dough.

The solid and sturdy construction, together with the excellent transmission power obtained by a system of belts, allows this mixer to knead all types of dough (with an hydration greater than 45% with European flour and an artisan use, 4 cycles per hour, 1 shift per day) assuring a silent use with a very little maintenance.

This line is fitted with two motors and a shockproof mobile bowl protection in transparent PMMA or, as an alternative, a stainless steel grid or a closed ABS mobile bowl cover.



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LP VIS-R Fixed Bowl Spiral Mixers Specifications

Model	VIS-R-60	VIS-R-80	VIS-R-120	VIS-R-160	VIS-R-200	VIS-R-250
Min/Max Dough Capacity (Kg)	6/60	8/80	12/120	16/160	20/200	25/200
Flour Capacity (Kg)	36	50	75	100	125	150
Bowl Volume (L)	117	131	189	266	306	378
Spiral Motor Power (kW)	4.8	5.2	6.2	12	12	12
Bowl Motor Power (kW)	0.55	0.55	0.55	0.75	0.75	1.1
Dimensions - CxBxA (mm)	1126 x 698 x 1385	1126 x 698 x 1385	1251 x 779 x 1502	1497 x 879 x 1582	1552 x 940 x 1582	1650 x 1035 x 1612
Weight - (kg)	380	390	545	745	755	805
Power	415V 3 Phase					