



EQUIPMENT

SPIRAL MIXER AEF-050



STANDARD FEATURES

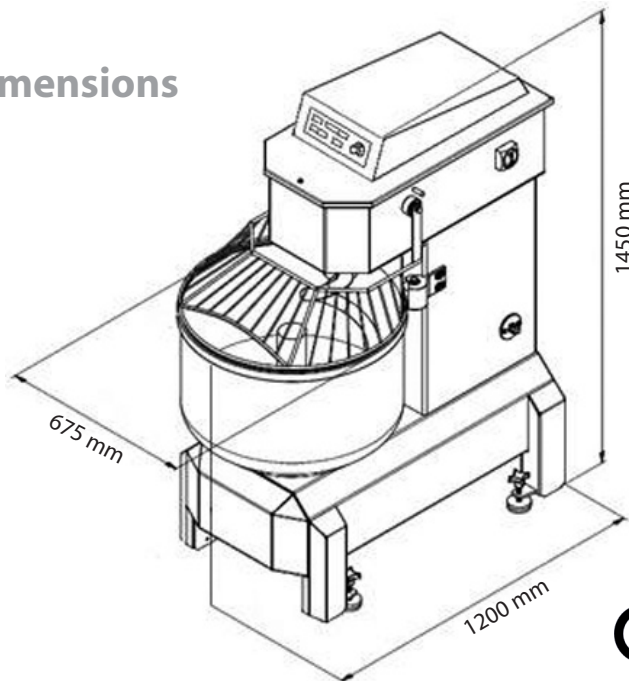
- Closed security cover built in stainless steel
- Bowl with drain cap
- Digital control panel with 9 different recipes and the ability to store an additional 40
- Manual control panel
- Easy handling, maintenance, and repairing
- Silent V-belt transmission
- Fully stainless steel body option
- Can work anywhere from 5-100% flour capacity
- Hook (spiral) and bowl each have an independent electric motor
- Machine frame elevated from floor (100mm) (3.94in)

SPIRAL MIXER **AEF-050**

Technical Data

Bowl motor 50/60 Hz	Low speed 1 HP 0.7 kW, High speed 1.5 HP 1.1 kW
Spiral motor 50 Hz	Low speed 2.5 HP 1.9 kW, High speed 5 HP 3.7 kW
Spiral motor 60 Hz	Low speed 4.4 HP 3.3 kW, High speed 7.5 HP 5.5 kW
Electrical	400/50/3 or 230/60/3
Flour capacity	2.5-50 kg (5.51-110.23 lbs.)
Bowl volume	112L
Housing/Material	Zinc coated epoxy painted carbon steel
Length	1200 mm (47.24")
Bowl diameter	675 mm (26.57")
Height	1450 mm (57.09")
Net weight	340 kg (749.57 lbs.)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

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