



HEAVY-DUTY DOUGH / FOOD PRODUCTS MIXERS

Mixer U-MIX



HEAVY-DUTY DOUGH / FOOD PRODUCTS MIXERS

Mixers from the MIX series are a professional family of machines that meet all the requirements for the production of dough and other food products.

The MIX series is characterized by a very strong and well-thought-out design. The most important elements of the mixers are made of high-quality stainless steel, the body itself has very thick walls, so it is not susceptible to eventual powerful impacts (*it is possible to make it entirely of stainless steel*).

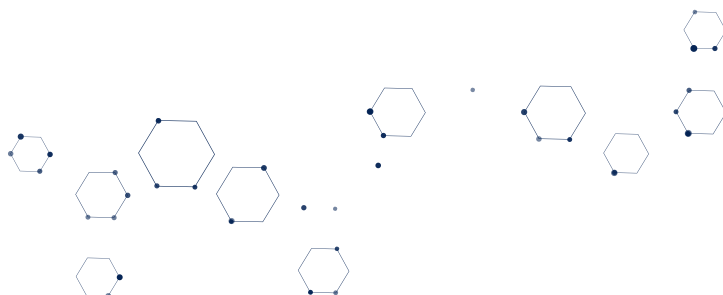
The movable head of MIX mixers is powered by a hydraulic system that works much better than mechanical ones, among other things, it is much quieter and less prone to failure.

The easily accessible electrical box has two independent circuits that guarantee the continuity of work.

MIX mixers have easy-to-use control panel and additionally a fully manual control mode for your safety. This is protection in the event of a control panel failure. The control panel allows you to set work programs. There is also the possibility of full speed regulation from 40-240 rotations per minute.

Each mixer of the MIX series as standard has a built-in laser thermometer measuring the temperature of the product.

The lid of the bowl also has a nozzle dispensing water directly into the bowl, lighting the bowl and protecting it against crushing when lowering the head.



U-MIX **MIXER WITH U-SHAPE MIXING TOOL**

product DESCRIPTION

U-MIX mixers due to the specially U-shaped tool is ideal for mixing products with a delicate structure, e.g. with a high content of rye flour or with a higher degree of hydration.



MAIN FEATURES OF THE U-MIX MIXERS:

- Increased thickness of machine body, trolley and bowl wall
- Increased main motor power
- Increased strength of the U-SHAPE tool
- Increased life of the belt transmission system
- The switch to manual operation allows you to continue working in the event of damage or failure of the electronics
- Automatic dough temperature check
- A full, high-quality, plastic bowl cover preventing dusting
- Simple and understandable electronic control panel (*LCD on request*)
- The low voltage control system (24V) has an automatic protection system
- Reverse rotation during lifting of the head





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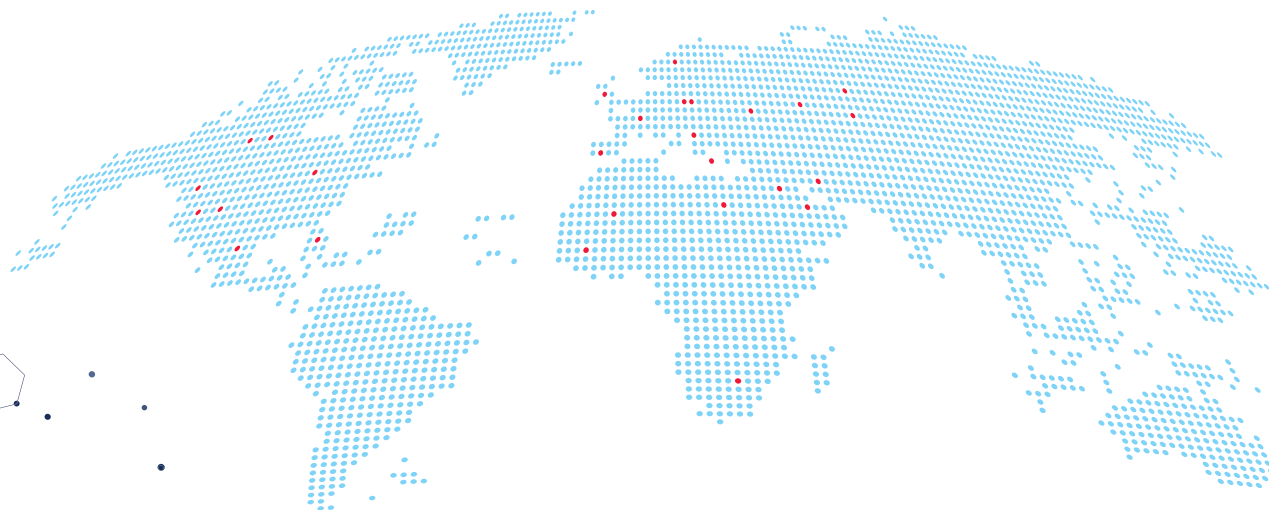
EACH MACHINE IS EQUIPPED WITH:

- An inverter
- Smooth start/stop
- Motor and mechanical parts are protected from damage
- Bowl, spiral, knife made of high-quality stainless steel
- Highest worldquality hydraulic system, specially prepared for the machine head and bowl catch system
- Rotation adjustment
- Programmable modes of work
- Bowl lighting system
- Very quiet work, low noise level
- The possibility of mixing tool speed regulation between 40 and 240 rpm, depending on customer requirements (*standard 100 / 200 rpm*)

Model	U-MIX 80	U-MIX 120	U-MIX 160	U-MIX 220	U-MIX 340
Bowl capacity [kg]	80	120	160	220	340
Bowl capacity [l]	120	180	250	340	500
Min. dough weight [kg]	5	5	10	10	20
Spiral speed [rpm]	100-200	100-200	100-200	100-200	93- 180
Inverter speed [rpm]	40-240	40-240	40-240	40-240	40-240
Power [KW]	5,5	7	9,2	13,5	15
Power supply	3 x 400V, 50 Hz	3 x 400V, 50 Hz	3 x 400V, 50 Hz	3 x 400V, 50 Hz	3 x 400V, 50 Hz



Lider w branży



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