

Mixers

MIX40s·MIX65s·MIX95s·MIX165s



Market Leader in the Global Food Industry

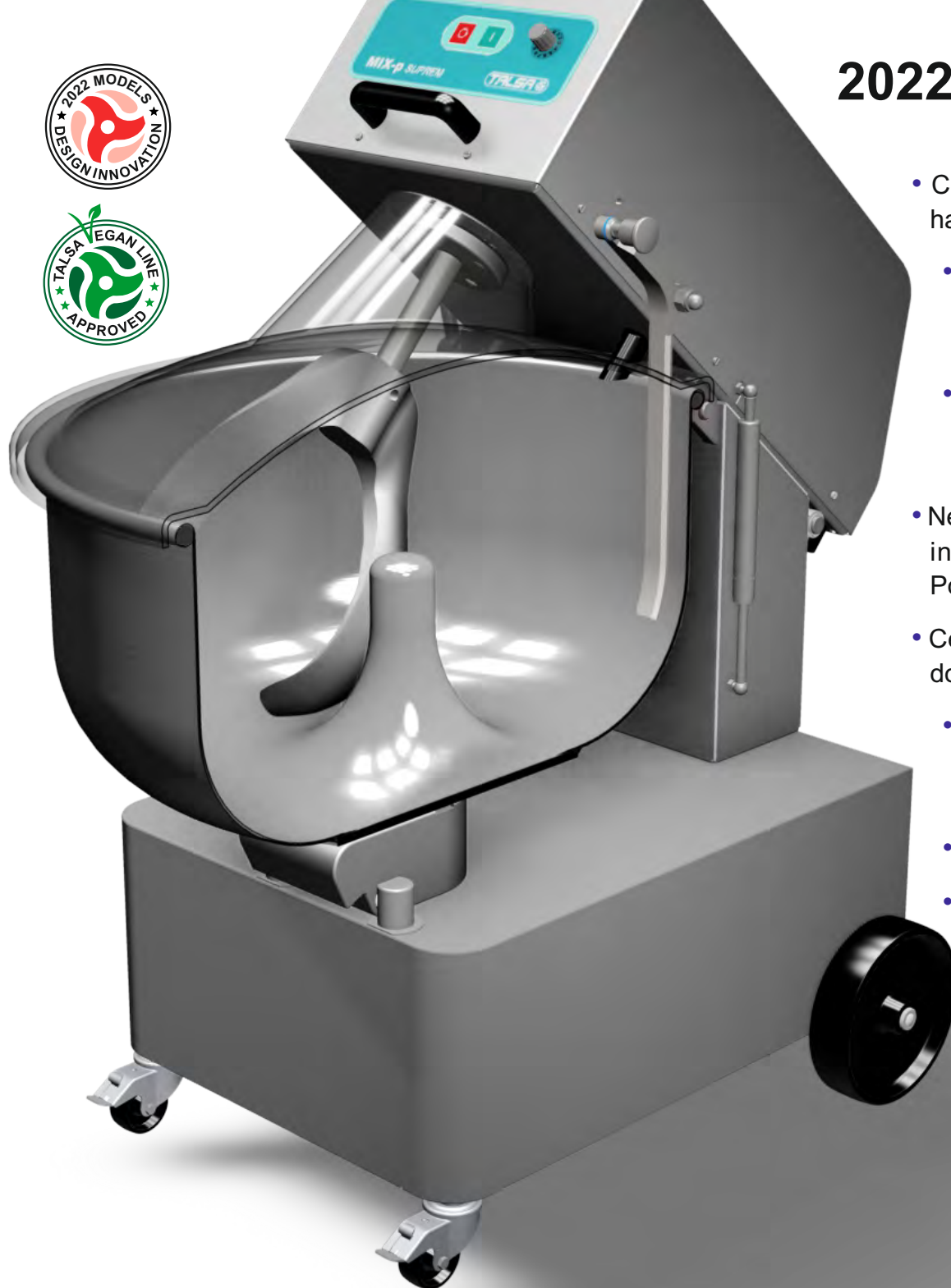


CE EAC



New models
2022
Suprem

The universal mixer: especially designed for meat and many other applications.



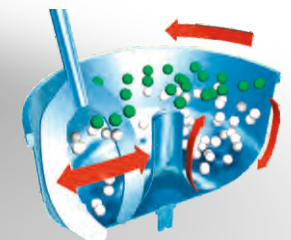
2022 model *Suprem*



- Classic design of mixing machine, emulating the turning of the human hands and arms.
- Powerful “double-spoon” paddle that performs dual mixing at each turn: dough up & dough down, copying the manual human process of stirring and churning.
- The diagonal attack angle of the mixing paddle hardly squeezes the dough against the bowl but rather mingles it gently with the same smooth dough.
- New optimized attack angle of the mixing paddle, designed in collaboration with the fluids department of the Polytechnic University of Valencia.
- Central bowl column in all models, acting as a divider, homogenizing the dough even more.
- New bowl scraper in all models, removes possible adhesions on the side like spices, etc., returning it to the mixing zone, unifying all parts of the mixture.
- Paddle is very easy to clean, without the need to disassemble.
- The perfect traditional mixing that the meat and food sector demands.



- + “**Double-spoon**“ mixing paddle
- + Spherical bowl with **high central column**
- + Adjustable **bowl scraper**
- = **Natural and homogeneous** mixing, like to spoons rotating in the bowl.



Eventually, the **perfect dough!**

Advantages at a glance



- Reinforced, all stainless construction.
- Pneumatically assisted rising of the machine head for effortless elevation and lowering.
- Two s/s swivel casters with brake and two fixed wheels for easy movement.
- Food approved plastic lid with holes for addition. Avoids contact of the operator with the paddle and prevents external contamination.



- Powerful motors and strong gearboxes to easily mix even compact and cold mixtures.
- 3-Phase motors with double voltage (permits changing the voltage).
- Automatic stop when lifting the machine head.
- Sealed & secure low voltage electric switchboxes.



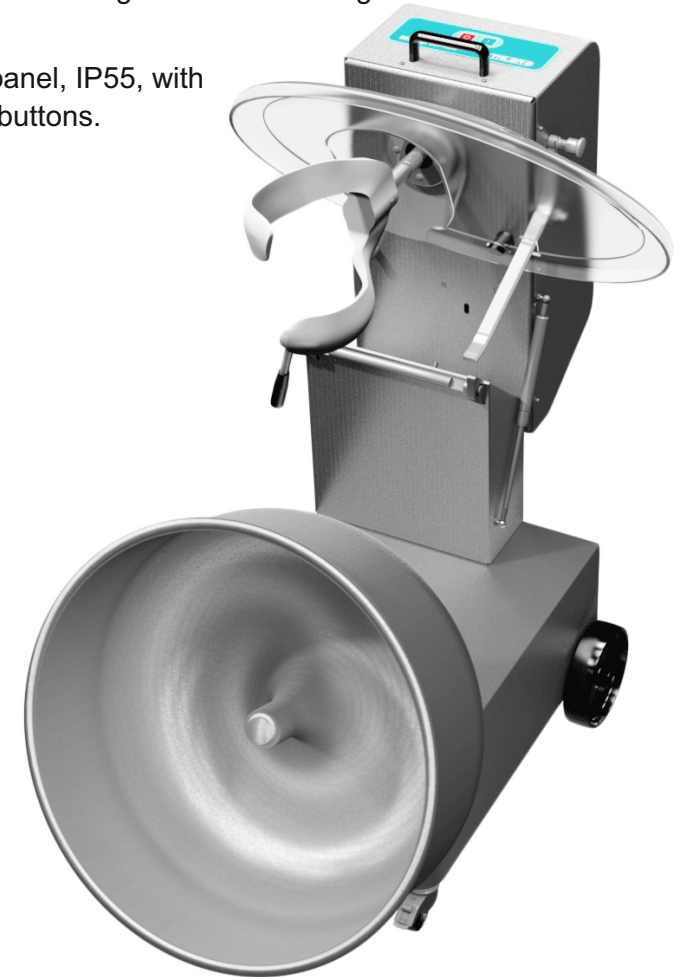
- Hermetically closed machine base prevents intrusion of water or dirt.
- Easy cleaning due to the absence of hard to reach corners.
- Bowl and paddle are folding to ease unloading and cleaning.
- Hygienic control panel, IP55, with membrane push-buttons.

P models

- + Motorized bowl.

PV models

- + Motorized bowl plus variable paddle speed, controlled by a potentiometer on the control panel. Even more versatile.



Machines designed to mix minced meat, but usable for many other food products.



Standard Equipment



Hygienic control panel.



Bowl scraper, prevents the mass from sticking to the bowl returning it to the mixing area.



Double-spoon mixing paddle.



Pneumatic spring to assist raising the machine head.



Tilting of MIX165 bowl assisted by pneumatic springs.



Spherical bowl and central column

Standard Equipment



Food approved plastic lid with holes for addition.



S/S swivel casters with brake for easy movement.



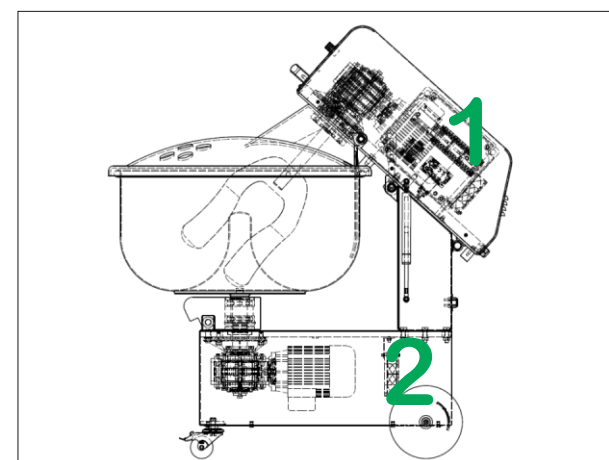
Strong, resistant gearboxes.



Manual bowl-speed control brake.
(E models)



Motorized bowl.
(P and PV models)



2 motors: paddle and bowl.
(P and PV models)

Choose from 3 equipments and 4 capacities



MIXse

1 motor: paddle,
bowl pushed by inertia.



MIXsp

2 motors: paddle and bowl.



MIXspv

2 motors: paddle and bowl,
variable paddle speed.



MIX40 liters

MIX40se
MIX40sp
MIX40spv

MIX65 liters

MIX65se
MIX65sp
MIX65spv

MIX95 liters

MIX95se
MIX95sp
MIX95spv

MIX165 liters

MIX165sp
MIX165spv

Standard three-phase, single-phase optionally available for MIXse and MIXspv models.

Suprem

Technical Specifications MIX *Suprem*



		40 Liters / 10 Gallon			65 Liters / 17 Gallon			95 Liters / 25 Gallon			165 Liters / 44 Gallon	
		MIX40se	MIX40sp	MIX40spv	MIX65se	MIX65sp	MIX65spv	MIX95se	MIX95sp	MIX95spv	MIX165sp	MIX165spv
Motors		1	2	2	1	2	2	1	2	2	2	2
Bowl capacity	Liters	40	40	40	65	65	65	95	95	95	165	165
	Gallon	10	10	10	17	17	17	25	25	25	44	44
Meat capacity tough, dry mixture	kg	± 5 to 12	± 5 to 12	± 5 to 12	± 7 to 27	± 7 to 27	± 7 to 27	± 15 to 43	± 15 to 43	± 15 to 43	± 20 to 80	± 20 to 80
	lbs	± 11 to 26	± 11 to 26	± 11 to 26	± 15 to 60	± 15 to 60	± 15 to 60	± 33 to 95	± 33 to 95	± 33 to 95	± 44 to 176	± 44 to 176
Meat capacity soft, liquid mixture	kg	± 5 to 18	± 5 to 18	± 5 to 18	± 7 to 40	± 7 to 40	± 7 to 40	± 15 to 65	± 15 to 65	± 15 to 65	± 20 to 120	± 20 to 120
	lbs	± 11 to 40	± 11 to 40	± 11 to 40	± 15 to 88	± 15 to 88	± 15 to 88	± 33 to 143	± 33 to 143	± 33 to 143	± 44 to 265	± 44 to 265
Paddle speed	rpm	47 (50Hz)	47 (50Hz)	20 - 90	47 (50Hz)	47 (50Hz)	20 - 90	47 (50Hz)	47 (50Hz)	20 - 90	47 (50Hz)	35 - 75
		56 (60Hz)	56 (60Hz)	(50/60Hz)	56 (60Hz)	56 (60Hz)	(50/60Hz)	56 (60Hz)	56 (60Hz)	(50/60Hz)	56 (60Hz)	(50/60Hz)
Bowl speed	rpm	-	14 (50Hz)	14 (50Hz)	-	14 (50Hz)	14 (50Hz)	-	14 (50Hz)	14 (50Hz)	9 (50Hz)	9 (50Hz)
			16 (60Hz)	16 (60Hz)		16 (60Hz)	16 (60Hz)		16 (60Hz)	16 (60Hz)	11 (60Hz)	11 (60Hz)
Finishing		Aluminium Food approved POM Stainless steel			Aluminium Food approved POM Stainless steel			Aluminium Stainless steel Stainless steel			Aluminium Stainless steel Stainless steel	
Machine power	HP	0,25	0,58	0,58	0,33	0,66	0,66	0,75	1,08	1,08	2,5	2,5
	KW	0,18	0,43	0,43	0,25	0,50	0,50	0,55	0,80	0,80	1,87	1,87
Net weight	kg	± 90	± 103	± 105	± 110	± 123	± 125	± 144	± 157	± 159	± 283	± 285
	lbs	± 198	± 227	± 232	± 243	± 271	± 276	± 318	± 346	± 351	± 624	± 628
Weight incl. packaging	kg	± 106	± 119	± 121	± 126	± 139	± 141	± 164	± 177	± 179	± 372	± 374
	lbs	± 234	± 262	± 267	± 278	± 306	± 311	± 362	± 390	± 395	± 820	± 825

Machine dimensions				
cm (inch)	MIX40s	MIX65s	MIX95s	MIX165s
A	58 (23")	69 (27")	76 (30")	91 (36")
B	86 (34")	99 (39")	111 (44")	125 (49")
C	100 (40")	106 (42")	119 (47")	133 (52")
D	117 (46")	130 (51")	146 (57")	165 (65")
E	116 (46")	130 (51")	144 (57")	164 (65")
F	67 (26")	70 (28")	78 (31")	93 (37")
G	34 (13")	35 (14")	32 (13")	44 (18")
Packaging	99x71x124 (39"x28"x49")	99x71x124 (39"x28"x49")	112x80x139 (44"x31"x55")	135x108x155 (53"x43"x61")
	m³ (cu.ft)	0,87 (31)	0,87 (31)	1,25 (44)

