

PM 75 and 150

PM 75 und 150
Spiral Mixer wheel-out

1/2
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Base Discharge Spiral Mixer

Double Spiral Mixer
75 kg or 150 kg of flour

- Double spiral mixing tools
- Robust, smoothly rounded and ergonomic machine design
- Large diameter base opening in the bowl
- Generously dimensioned free space under the mixing bowl
- Connection possibilities for mixer raw material charging
- Double frictional wheel drive for model 150; Toothed belt drive for sizes 75 and 320
- Touch Screen (on request with connection to central switch box)

Benefits

- Short mixing times, high hourly capacity, with the 3 Zone Mixing Principle
- User friendly and easy to clean mixer
- Quick, dough friendly and fully automatic mixer discharge into downstream dough conveying equipment
- Individual process oriented adjustment of the dough flow.
A fully automatic dough production is possible in combination with a dough conveying equipment
- Fully automatic raw material filling is possible
- Quiet and safe mixing process
- Simple programming of individual program sequences



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	PM 75	PM 150
Capacity	75 kg Flour 120 kg Dough	150 kg Flour 240 kg Dough
Dimensions (LxWxH) in mm	2.344 x 1.029 x 2.255	2.344 x 1.029 x 2.787
Connection		
Spiral	12/20 kW	22/35 kW
Bowl	1.1 kW	2.2 kW
Hydraulic	without hydraulic	3 kW

Characteristics

- Welded steel mixer housing, paint-finished
- Parts in contact with the product made from stainless steel
- Stainless steel feet
- Bottom fixing with anchoring bolts
- Clear space with stainless steel side panels, area below bowl corrosion-proof or dough transport equipment such as belt conveyors, hoppers, dough trolleys etc.
- Free height approx. 800 mm.
- Stainless steel mixer head cover.
- Temperature sensor PT 100

Option

- Multi-phase control for spiral and bowl drive
- Revolution counter
- CO2 cooling
- connection to central switch box
- energy measuring system
- batch protocol management

Bowl

Base opening

- Stainless steel bowl, matt finish
- Bowl with outlet opening, supported on open-centred roller bearing
- Diameter of outlet opening:
PM 75 D 350 mm
PM 150 D 450 mm

Bowl closure

- Rotating bowl closure with tapered sealing surface and seal element for closing the bowl opening
Stainless steel closure body with matt surface finish

Bowl cover

- Stainless steel mixing bowl cover.

Mixing tool

Stainless steel mixing tool with matt finish, consisting of two spiral tools arranged side by side and a dual guide bar operating against both spirals with PT 100 temperature sensor. Bowl scraper for scraping dough off the bowl wall.

