

MULTI-PURPOSE BATCH MIXER Typ UC

Multi-Purpose Batch Mixer Type UC
Wheel-out Mixer

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Wheel-out Mixer; Dual Spiral mixing tool

- Can be networked
- Spiral mixing tool
- Optional temperature probe or temperature-controlled switch-off
- Robust steel-welded machine frame
- Interface for water mixing/dosing unit and dosing unit

Advantages

- Error minimisation
- Better dough quality, good aeration during mixing, optimum mixing results with smaller flour quantities
- No base plate required
- Optimum machine utilisation
- Safe and secure dough production



Characteristics

- 1 bowl with bracket
- Computer-based control with automatic switch-off
- control unit operated from the front
- Anti-vibration rails
- Stainless steel mixing arm
- Operating side/control box right

Options

- Computer control with external temperature-controlled switch-off
- Dough bowl oiling
- Networking with data sharing
- Operating side left
- Lid for opening

	UC 80	UC 120
Capacity	80 kg flour 130 kg dough	120 kg flour 200 kg dough
Fusing	16 kVA	24 kVA
Dimensions (LxBxH) in mm	1.704 x 1.240 x 1.302	1.810 x 1.200 x 1.420
Drive options		
Very firm dough	S3 110 U/Min.	105 U/Min.
Firm dough	124 U/Min.	122 U/Min.
Normal dough	S1 132 U/Min.	130 U/Min.
Soft dough	N 149 U/Min.	145 U/Min.
Very soft dough	H 168 U/Min.	164 U/Min.
Mixing time		
Wheat dough		7 - 8 Min.
Rye dough		4 - 6 Min.

