

Better mixing by proven
and innovative technology.



The recipe for success by Eberhardt: Optimal mixing technology for bakery goods in best handcraft quality.

Eberhardt – being one of the pioneers in the field of spiral mixing technology – has been producing **MAXIMAT** spiral mixers since 1968. Their outstanding qualities are their robust construction which has been proved thousands of times in praxis, their excellent way of kneading, their exemplary ergonomic design as well as their intrinsic value.

The large curved stainless steel spiral has a special square profile that exactly fits the side of the bowl and offers you important advantages: all ingredients get handled in the most ideal way and the dough gets less squeezed between spiral and bowl. With the **MAXIMAT** mixing technology all sorts of dough – from the smallest to the largest quantity – do get kneaded optimally.

Result:

Easy to handle dough with good TA and high proofing tolerance for handcraft goods.

MAXIMAT S 80 E



MAXIMAT spiral mixers are available for 40 to 160 kg of dough. Minimum amount of dough to be kneaded: ca. 10% of the mixers maximum dough capacity.

Square spiral mixing technology for an optimal result

Computerised foil-switch board handling

Dough temperature continuously measured and displayed

Time or temperature controlled stop of the machine

Separate bowl drive

Choosable bowl turning direction in the first speed (up to 90 sec.)

Optimal mixing result

Transparent bowl cover for dust protection

Easy removal of dough due to favourably ergonomics

Spiral, bowl and frame* out of stainless steel

* laquered machines on request



Comfortable handling by computerised foil switch board.

The easy to handle foil-switchboard kneading automatic is equipped with program storage (for 10 kneading programs) and permanently displays the actual dough temperature. It is guiding the pre-mixing and mixing process by time or temperature and thus helps to obtain dough of constantly good quality. By pushing the respective button you settle the time for pre-



MAXIMAT S 120 E / 160 E



mixing and mixing, the bowl turning direction in the first speed, as well as the desired temperature for stop of the machine.

Easy removing of dough by advantageous ergonomics.

The ergonomically optimised high bowl position and the large opening of the bowl cover do allow an easy taking out of the dough from the bowl. Moreover, with the spiral at stand still (safety!) the bowl can, by pushing a button on the computer panel, be moved in both turning directions. This enables you to move dough, which lies in the back part of the bowl, to the front: For a more easy taking out of the dough! **MAXIMAT** spiral mixers can also work without use of the centre rod. Then however, the feature „continuous measuring of dough temperature“ is not available.

Removable bowl system with comfort-automatic.



The **MAXIMAT** models with removable bowl system are based on the same approved concept as the movable models. The construction is laid out for maximum load and needs small space only.

Automatically safe.

After the wheeling in of the bowl trolley, the kneading head goes down to working position and the mixing process can get started. Safety feature!: When the bowl cover detects any resistance between cover and bowl when the kneading head is going down, it automatically reverses the heads moving direction and the head is going up again.

At the end of the mixing process the kneading head automatically moves up, the bowl trolley gets unlocked and the bowl can get wheeled out. This function can be turned off in case the kneading head is to remain in working position for further dough treating.

A perfect solution – the bowl locking system.

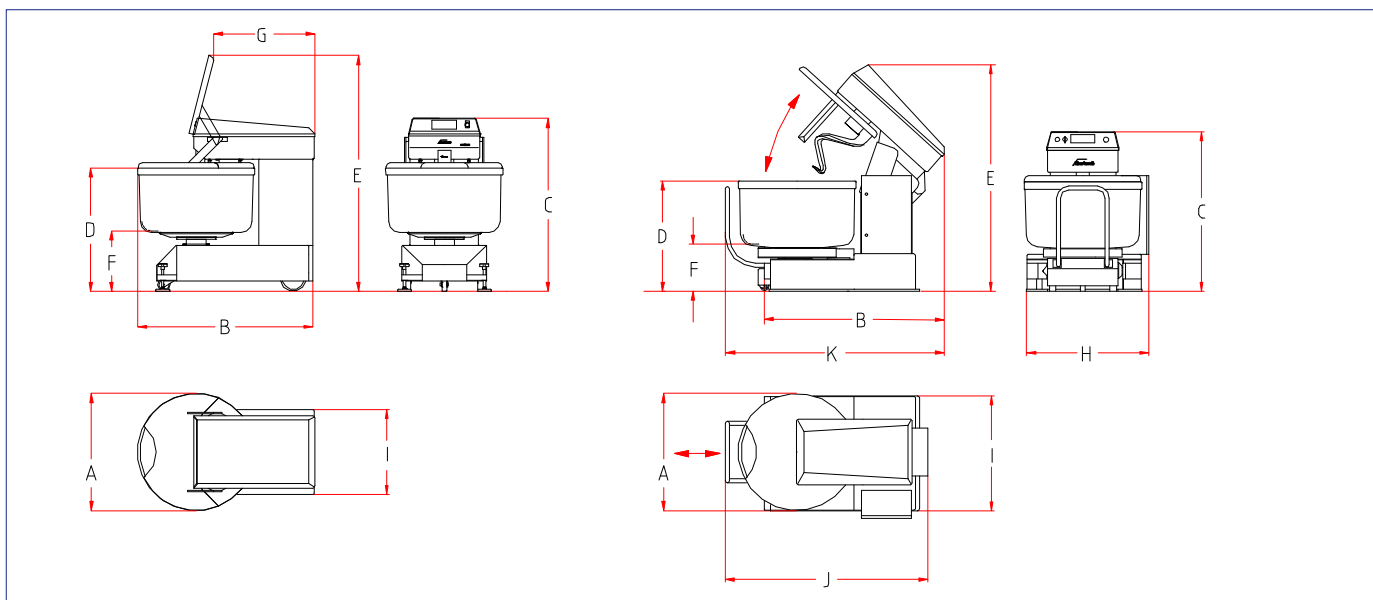
The easy to move bowl trolley is wheeled into the mixer at floor level. During the complete mixing process the bowl gets automatically adjusted in a stable position without the use of catches or claws.

Solid. Clean. Safe.

MAXIMAT spiral mixers are practice oriented constructed and practically maintenance-free. Power transfer to the spiral is done with maximum efficiency, without the interference of any gear. Due to their smoothly constructed surface, **MAXIMAT** spiral mixers are easily to be kept hygienically clean. The quiet running of the machine accommodates the request for a less noisy working place.



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Technical details		MAXIMAT – movable –				MAXIMAT – removable bowl-system –	
		S40 E	S 80 E	S 120 E	S 160 E	AS 120 E	AS 160 E
kneading capacity – dough	kg	40	80	120	160	120	160
kneading capacity – flour	kg	25	50	75	100	75	100
bowl capacity	l	72	123	184	270	184	270
measure in mm	A	556	675	782	897	782	897
	B	990	1065	1250	1354	1335	1375
	C	1193	1193	1320	1320	1220	1220
	D	815	870	910	940	804	835
	E	1492	1560	1670	1775	1730	1730
	F	465	481	455	455	350	350
	G	600	600	790	800		
	H					935	935
	I	480	480	650	650	880	880
	J					1490	1530
	K					1630	1670
electrical power	kW	2,4 / 4,4	2,4 / 4,4	3,5 / 8,6	3,5 / 8,6	3,5 / 8,6	3,5 / 8,6
fuse, slow at 400/3/50	A	20	20	32	32	32	32
net weight	kg	430	480	660	700	725	750
net weight of bowl	kg					225	250

Lacquered version: please ask for availability. Capacities depend on type of dough and may alter. The right for alterations – made to meet technical progress – is reserved.