



Joanna Levin Hamburg -
bakery machinery

Hammonia Spiral Mixer with Removable Bowl



Spiral Mixer with removable bowl. Versions from 80 kg kneading capacity, up to 500 kg kneading capacity are available. The head motion and closing system guarantees total, constant closure even with particularly stiff doughs that usually generate vibrations.

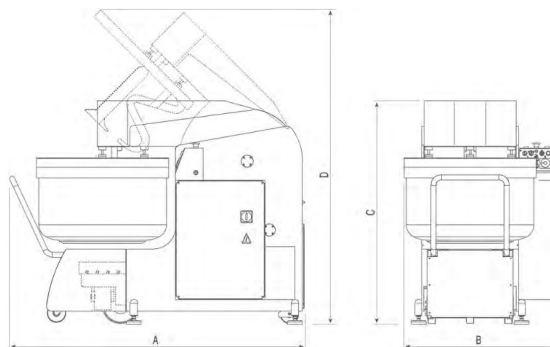
Hammonia spiral mixers keep the increase of temperature during the kneading process low.

This advantage is due to the following facts

- Kneader spiral is about 20 % thicker than the kneader spiral of most competitors
- Kneader spiral range covers the full radius of the bowl, almost to touch the edge. This means less energy consumption and, consequently less heat development.
- In the middle of the bowl, Hammonia spiral mixers have got a cutting bar. The cutting bar exposes a higher surface of the dough to the air, so that it can get rid of the heat

Longer lifetime due to

- Reinforced chassis, made of heavy duty iron with a material thickness of 6 mm – 15. This means less torsion on the whole machine.
- Hammonia kneader spiral is fixed by 6 fixing points, what means that the machine runs uniformly and most protective to the bearings





Hammonia Spiral Mixer with Removable Bowl

Features

- Drive system - Premium - increased power and torque, suitable for industrial applications, suitable for markets using 60Hz (number of spiral rotations unaltered);
- Extremely easy to handle removable trolley - less effort required to operate;
- Machine body designed to increase torsional resistance - increased life of machine and its parts;
- Machine entirely designed with the latest 3D design systems with relative resistance calculations - modern technical solutions
- Numerous options available - versatility and broader range of machine applications;
- Machine can be constructed entirely or partially from stainless steel - suitable for all work environments
- Easy-to-clean surfaces - enhanced hygiene;
- Quick tool change system - the operator can change tools easily, quickly and safely;
- Silent bowl drive and continuous bowl motion;
- Easy bowl insertion and automatic coupling

Model	Dough capacity	Flour/ Water capacity	Bowl volume	Dimensions (mm)				Weight	Motor	Bowl power
				A	B	C	D			
MR 80 P	80kg	50kg/30l	154l	1775	940	1480	1920	1100 kg	6.25 kw	0.75 kw
MR 120 P	120kg	75kg/45l	185l	1880	940	1470	1920	1160kg	6.25 kw	0.75 kw
MR 160 P	160kg	100kg/60l	270l	2005	1030	1500	2055	1260kg	12.5 kw	1.1 kw
MR 200 P	200kg	125kg/75l	310l	2035	1060	1500	2060	1400kg	12.5 kw	1.1 kw
MR 240 P	240kg	150kg/90l	380l	2060	1105	1500	2140	1500kg	15.0 kw	1.1 kw
MR 300 P	300kg	185kg/115l	450l	2265	1230	1775	2240	2146kg	18.0 kw	1.5 kw
MR 350 P	350kg	225kg/ 125l	500l	2415	1260	1775	2290	2210kg	22 kw	2.2 kw
MR 400 P	400kg	250kg/ 150l	600l	2465	1340	1775	2355	2300kg	22 kw	2.2 kw
MR 500 P	500kg	300kg/200l	700l	2565	1360	1775	2425	2490kg	30 kw	2.2 kw

For further information please contact us.