



Joanna Levin Hamburg -
bakery machinery

Hammonia Spiral Mixer



Spiral Mixer with fixed bowl. Versions from 50kg kneading capacity, up to 240kg kneading capacity are available. These mixers are suitable for bakeries of all sizes.

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 - 15mm. 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



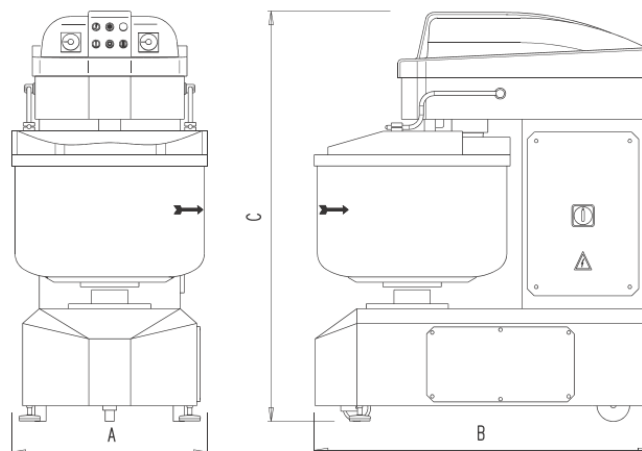
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Advantages

- Two speeds
- Two motors
- Two way bowl rotation allowing to reverse the bowl in 1st speed
- Belt transmission
- Automatic timers
- Stainless steel bowl, spiral tool and breaker bar to keep the temperature low
- Optional: stainless steel finish, stainless steel lid, touch screen and infrared temperature measurement

Model	Kneading capacity	Flour capacity	Bowl Volume	Spiral power	Bowl Power	Diemnsions A B C			Weight
M50/M50P	50kg	30kg	80L	2.1/3.7kw	0.55kw	590	1070	1345	425/ 440kg
M60/M60P	60kg	37kg	100L	2.1/3.7kw	0.55kw	660	1140	1345	440/ 455kg
M80/M80P	80kg	50kg	123L	2.1/3.7kw	0.55kw	680	1150	1345	445/ 460kg
M100/M100P	100kg	62kg	154kg	3/5.2kw	0,55kw	710	1225	1470	515/ 530kg
M120/M120P	120kg	75kg	185L	3/5.2kw	0.55kw	780	1300	1470	735/ 780kg
M160/M160P	160kg	100kg	270L	7.5/12.5kw	0.75kw	885	1405	1565	735/ 780kg
M200/M200P	200kg	125kg	310L	7.5/12.5kw	0.75kw	950	1470	1565	830/ 845kg
M240/M240P	240kg	150kg	380L	7.5/12.5kw	1.1kw	1040	1540	1540	850/ 895kg





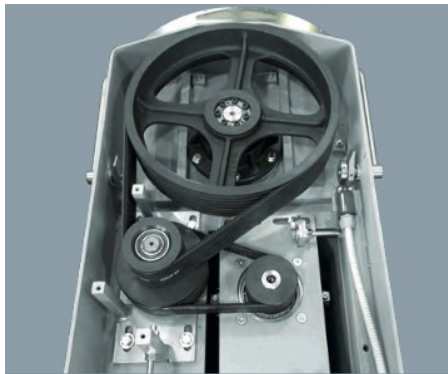
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Also available

Premium model, specifically designed for intensive use and stiffer doughs.

All the same features as the M line, plus Premium drive system with a dual belt, result in more power being delivered to the spiral tool and in energy savings.



Premium drive system provides
more torque on the machine



For further information please contact us.

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