eurodib

MADE IN ITALY

SPIRAL MIXER WITH FIXED BOWL

Designed for pizza doughs with 65% hydration & up, this mixer is suitable for bakeries, pizzerias and cake shops producing dough with higher gluten content and lower hydration levels. TS model has extra reinforcement on multiple components to ensure the durability of important mechanical components.



FEATURES:

- Manual or automatic function
- Digital control panel
- 2 programmable timers (one for each mixing speed)
- Independent start buttons for speed 1 & speed 2
- Bowl rotation selector (clockwise or counterclockwise)
  - + Standard rotation = counterclockwise
  - + Speed 2 = counterclockwise only
- Timer selector: use timer or choose bypass to stop manually
- Impulse bowl rotation: Press + hold for slow bowl rotation while guard is lifted, providing easier access to product
- Vertical column in bowl (fixed to machine head, touches bottom of the bowl): separates dough from the spiral arm and allows for contact with ambient air during bowl rotation before returning into contact with spiral arm.

BELT DRIVE:

- Two electric motors: one drives the arm and the other drives the bowl
- MSP JET/T: direct motion drive using a spiral arm motor pulley with a single series of belts
- MSP JET/TS: motion drive using a spiral arm motor pulley with two series of belts and intermediate reduction of the number of rotations

SAFETY FEATURES:

- Emergency STOP button
- Stainless steel bowl grid protection

CONSTRUCTION:

- Body of the mixer: painted steel
- Central tool, spiral arm, protective grid and bowl: stainless steel
- MSP50 JET/T: 4 x stabilizing feet
- MSP60 JET/T: 2 x stabilizing feet at the front and 2 x fixed castors at the back
- MSP80 JET/TS: 1 x swivel castor and 2 x stabilizing feet at the front, 2 x fixed castors at the back







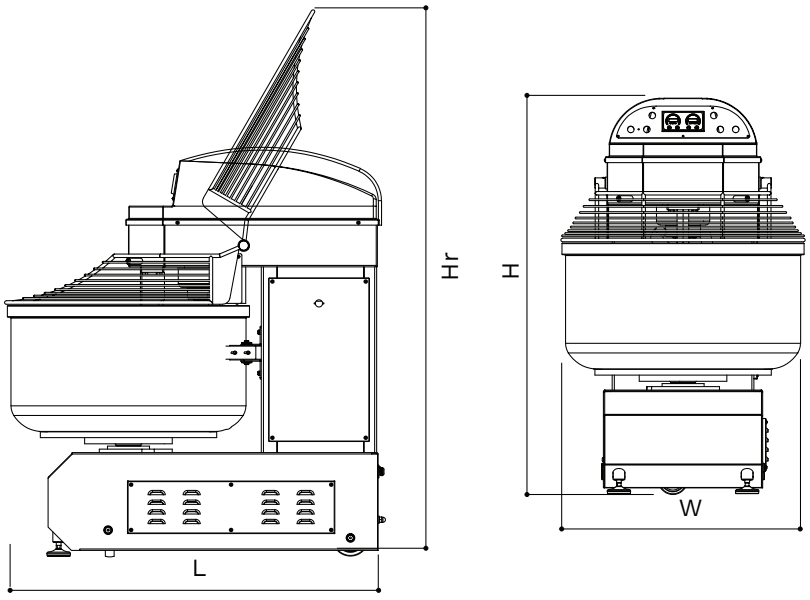
	MSP50 JET/T		MSP60 JET/T		MSP80 JET/TS	
POWER	208-220V (3PH), 3600W, 14A		208-220V (3PH), 4000W, 17A		208-220V (3PH), 6100W, 33A	
DOUGH CAPACITY*	40 kg	88.2 lbs	60 kg	132.3 lbs	80 kg	176.4 lbs
FLOUR CAPACITY*	25 kg	55 lbs	37 kg	81.6 lbs	50 kg	110.2 lbs
SPIRAL ARM MIN/MAX SPEED	100/200 rpm		100/200 rpm		100/200 rpm	
BOWL SPEED	16 rpm		16 rpm		16 rpm	
BOWL INNER DIAMETER	530 mm	21"	580 mm	23"	700	27.6"
BOWL CAPACITY	70 L	19 Gal	95 L	25 Gal	142 L	37.5 Gal
SPIRAL ARM MOTOR RATED POWER	1500/3000 W		1500/3000 W		2400/4400 W	
BOWL MOTOR RATED POWER	250W		250W		550W	
MACHINE WEIGHT (WITH EMPTY BOWL)	275 kg	606.3 lbs	300 kg	661.4 lbs	445 kg	981 lbs
WEIGHT WITH PALLET ONLY	290 kg	639.3 lbs	315 kg	694.5 lbs	460 kg	1014 lbs
WEIGHT WITH PALLET+CARDBOARD SHELL	300 kg	661.4 lbs	325 kg	716.5 lbs	490 kg	1080 lbs

* This value cannot be considered binding and depends on variable factors, including the quantity of flour and water used in the mixture.

Installation: 39.4" (1000 mm) of open space required for each side

Noise level: <70dB

		MSP50 JET/T		MSP60 JET/T		MSP80 JET/TS	
MACHINE MEASUREMENTS	Length	1050 mm	41.3"	1100 mm	43.3"	1220 mm	48"
	Width	470 mm	18.5"	610 mm	24"	730 mm	28.7"
	Height	1100 mm	43.3"	1180 mm	46.5"	1450 mm	57"
	Hr (open lid)	1520 mm	59.8"	1550 mm	61"	1825 mm	71.9"
SHIPPING MEASUREMENTS	Length	1180 mm	46.5"	1180 mm	46.5"	1380 mm	54.3"
	Width	680 mm	26.8"	680 mm	26.8"	900 mm	35.4"
	Height	1380 mm	54.3"	1380 mm	54.3"	1600 mm	63"



Intertek Intertek NSF

WARRANTY: 1 YEAR PARTS AND LABOR

V1.12.2022