



SINGLE AND DOUBLE SPIRAL



PROE SINGLE SPIRAL Homogeneous, high quality doughs



While spiral tool mixing is today the most popular, largely applied throughout the world, at Mixer srl it has always been and still is the object of in depth studies. Diametres, spiral bending, speed are only few of the factors to be considered in order to obtain best quality dough development and least dough temperature increase.

Many professional bakers are showing us their continuous trust in the machines we produce as they know our technology will make it easier, for them to obtain excellent quality doughs whatever they are making, be it bread, pizza, croissant or panettone.

















AVANT FORCE

DOUBLE SPIRAL Quality doughs and reduced mixing time

Double spiral kneading is ideal for large, industrial dough production, where short mixing times are required while quality, uniformity of batch and dough development are preserved.

The fixed breaking bar coupled with twin spirals, reduces friction and restrains temperature increase.

Our Avant force certainly falls under the category of intensive mixing but our customers know that with our machine, with our intensive mixing, they will always obtain intense quality.





		PRO E 200	PRO E 250	PRO E 300	PRO E 400	PRO E 550	PRO E 800	AVANT FORCE 200	AVANT FORCE 250	AVANT FORCE 300	AVANT FORCE 400	AVANT FORCE 550	AVANT FORCE 800
Dough capacity (max.) *	kg	200	250	300	400	-	-	200	250	300	400	-	-
Flour capacity (max.) *	kg	125	150	185	250	-	-	125	150	185	250	-	-
Bowl volume	I	320	380	470	600	-	-	320	370	460	600	-	-
Total width	mm	1220	1220	1270	1320	-	-	1300	1300	1350	1400	-	-
Total depth	mm	2110	2110	2210	2330	-	-	2300	2300	2420	2570	-	-
Total height	mm	1585	1585	1585	1640	-	-	1890	1890	1890	2010	-	-
Height with head raised	mm	2150	2150	2150	2350	-	-	2380	2380	2380	2500	-	-
Net weight	kg	1610	1640	1730	2000	-	-	2210	2250	2340	2700	-	-

(*) Capacities are calculated considering 60% hydration

Data of this document are approximate and are subject to change without notice.



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