

Mixers

MIX40s·MIX65s·MIX95s·MIX165s



Market Leader in the Global Food Industry



CE EAC



New models  
**2022**  
*Suprem*

*The universal mixer: especially designed for meat and many other applications.*



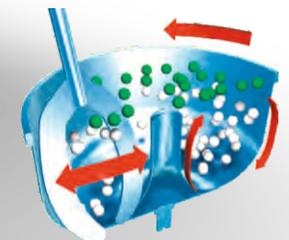
# 2022 model *Suprem*



- Classic design of mixing machine, emulating the turning of the human hands and arms.
- Powerful “double-spoon” paddle that performs dual mixing at each turn: dough up & dough down, copying the manual human process of stirring and churning.
- The diagonal attack angle of the mixing paddle hardly squeezes the dough against the bowl but rather mingles it gently with the same smooth dough.
- New optimized attack angle of the mixing paddle, designed in collaboration with the fluids department of the Polytechnic University of Valencia.
- Central bowl column in all models, acting as a divider, homogenizing the dough even more.
- New bowl scraper in all models, removes possible adhesions on the side like spices, etc., returning it to the mixing zone, unifying all parts of the mixture.
- Paddle is very easy to clean, without the need to disassemble.
- The perfect traditional mixing that the meat and food sector demands.



- + “**Double-spoon**“ mixing paddle
- + Spherical bowl with **high central column**
- + Adjustable **bowl scraper**
- = **Natural and homogeneous** mixing, like to spoons rotating in the bowl.



Eventually, the **perfect dough!**

# Advantages at a glance



- Reinforced, all stainless construction.
- Pneumatically assisted rising of the machine head for effortless elevation and lowering.
- Two s/s swivel casters with brake and two fixed wheels for easy movement.
- Food approved plastic lid with holes for addition. Avoids contact of the operator with the paddle and prevents external contamination.



- Powerful motors and strong gearboxes to easily mix even compact and cold mixtures.
- 3-Phase motors with double voltage (permits changing the voltage).
- Automatic stop when lifting the machine head.
- Sealed & secure low voltage electric switchboxes.



- Hermetically closed machine base prevents intrusion of water or dirt.
- Easy cleaning due to the absence of hard to reach corners.
- Bowl and paddle are folding to ease unloading and cleaning.
- Hygienic control panel, IP55, with membrane push-buttons.

## P models

- + Motorized bowl.

## PV models

- + Motorized bowl plus variable paddle speed, controlled by a potentiometer on the control panel. Even more versatile.



Machines designed to mix minced meat, but usable for many other food products.



# Standard Equipment



Hygienic control panel.



Bowl scraper, prevents the mass from sticking to the bowl returning it to the mixing area.



Double-spoon mixing paddle.



Pneumatic spring to assist raising the machine head.



Tilting of MIX165 bowl assisted by pneumatic springs.



Spherical bowl and central column

# Standard Equipment



Food approved plastic lid with holes for addition.



S/S swivel casters with brake for easy movement.



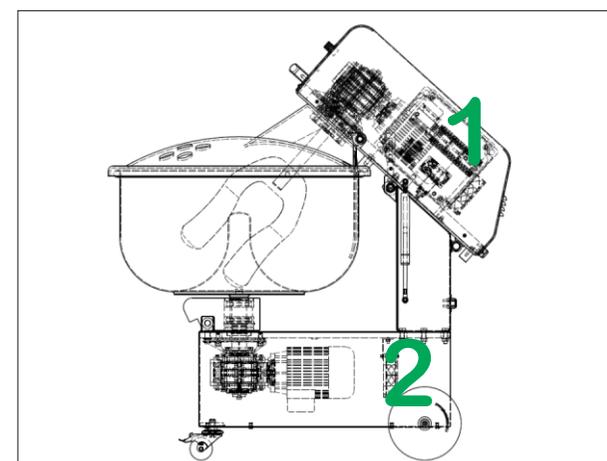
Strong, resistant gearboxes.



Manual bowl-speed control brake.  
(E models)



Motorized bowl.  
(P and PV models)



2 motors: paddle and bowl.  
(P and PV models)

Choose from 3 equipments and 4 capacities



MIXse

1 motor: paddle,  
bowl pushed by inertia.



MIXsp

2 motors: paddle and bowl.



MIXspv

2 motors: paddle and bowl,  
variable paddle speed.



MIX40 liters

- MIX40se
- MIX40sp
- MIX40spv

MIX65 liters

- MIX65se
- MIX65sp
- MIX65spv

MIX95 liters

- MIX95se
- MIX95sp
- MIX95spv

MIX165 liters

- MIX165sp
- MIX165spv

Standard three-phase, single-phase optionally available for MIXse and MIXspv models.

*Suprem*

# Technical Specifications MIX *Suprem*



		40 Liters / 10 Gallon			65 Liters / 17 Gallon			95 Liters / 25 Gallon			165 Liters / 44 Gallon	
		MIX40se	MIX40sp	MIX40spv	MIX65se	MIX65sp	MIX65spv	MIX95se	MIX95sp	MIX95spv	MIX165sp	MIX165spv
<b>Motors</b>		1	2	2	1	2	2	1	2	2	2	2
<b>Bowl capacity</b>	Liters	40	40	40	65	65	65	95	95	95	165	165
	Gallon	10	10	10	17	17	17	25	25	25	44	44
<b>Meat capacity tough, dry mixture</b>	kg	± 5 to 12	± 5 to 12	± 5 to 12	± 7 to 27	± 7 to 27	± 7 to 27	± 15 to 43	± 15 to 43	± 15 to 43	± 20 to 80	± 20 to 80
	lbs	± 11 to 26	± 11 to 26	± 11 to 26	± 15 to 60	± 15 to 60	± 15 to 60	± 33 to 95	± 33 to 95	± 33 to 95	± 44 to 176	± 44 to 176
<b>Meat capacity soft, liquid mixture</b>	kg	± 5 to 18	± 5 to 18	± 5 to 18	± 7 to 40	± 7 to 40	± 7 to 40	± 15 to 65	± 15 to 65	± 15 to 65	± 20 to 120	± 20 to 120
	lbs	± 11 to 40	± 11 to 40	± 11 to 40	± 15 to 88	± 15 to 88	± 15 to 88	± 33 to 143	± 33 to 143	± 33 to 143	± 44 to 265	± 44 to 265
<b>Paddle speed</b>	rpm	47 (50Hz)	47 (50Hz)	20 - 90	47 (50Hz)	47 (50Hz)	20 - 90	47 (50Hz)	47 (50Hz)	20 - 90	47 (50Hz)	35 - 75
		56 (60Hz)	56 (60Hz)	(50/60Hz)	56 (60Hz)	56 (60Hz)	(50/60Hz)	56 (60Hz)	56 (60Hz)	(50/60Hz)	56 (60Hz)	(50/60Hz)
<b>Bowl speed</b>	rpm	-	14 (50Hz)	14 (50Hz)	-	14 (50Hz)	14 (50Hz)	-	14 (50Hz)	14 (50Hz)	9 (50Hz)	9 (50Hz)
			16 (60Hz)	16 (60Hz)		16 (60Hz)	16 (60Hz)		16 (60Hz)	16 (60Hz)	11 (60Hz)	11 (60Hz)
<b>Finishing</b>		Aluminium Food approved POM Stainless steel			Aluminium Food approved POM Stainless steel			Aluminium Stainless steel Stainless steel			Aluminium Stainless steel Stainless steel	
<b>Machine power</b>	HP	0,25	0,58	0,58	0,33	0,66	0,66	0,75	1,08	1,08	2,5	2,5
	KW	0,18	0,43	0,43	0,25	0,50	0,50	0,55	0,80	0,80	1,87	1,87
<b>Net weight</b>	kg	± 90	± 103	± 105	± 110	± 123	± 125	± 144	± 157	± 159	± 283	± 285
	lbs	± 198	± 227	± 232	± 243	± 271	± 276	± 318	± 346	± 351	± 624	± 628
<b>Weight incl. packaging</b>	kg	± 106	± 119	± 121	± 126	± 139	± 141	± 164	± 177	± 179	± 372	± 374
	lbs	± 234	± 262	± 267	± 278	± 306	± 311	± 362	± 390	± 395	± 820	± 825

Machine dimensions				
cm (inch)	MIX40s	MIX65s	MIX95s	MIX165s
<b>A</b>	58 (23")	69 (27")	76 (30")	91 (36")
<b>B</b>	86 (34")	99 (39")	111 (44")	125 (49")
<b>C</b>	100 (40")	106 (42")	119 (47")	133 (52")
<b>D</b>	117 (46")	130 (51")	146 (57")	165 (65")
<b>E</b>	116 (46")	130 (51")	144 (57")	164 (65")
<b>F</b>	67 (26")	70 (28")	78 (31")	93 (37")
<b>G</b>	34 (13")	35 (14")	32 (13")	44 (18")
<b>Packaging</b>	99x71x124 (39"x28"x49")	99x71x124 (39"x28"x49")	112x80x139 (44"x31"x55")	135x108x155 (53"x43"x61")
<b>m<sup>3</sup> (cu.ft)</b>	0,87 (31)	0,87 (31)	1,25 (44)	2,26 (80)

