

NSE - M



Standard electromechanical control panel

NSE - M Automatic spiral mixer with fixed bowl




Latest generation automatic spiral mixers with fixed bowl, designed to combine Esmach's consolidated reputation for quality in the field of mixing technology with modern market demands for ergonomics, functionality and versatility, in strict compliance with the most advanced international hygiene and safety standards.

Standard features

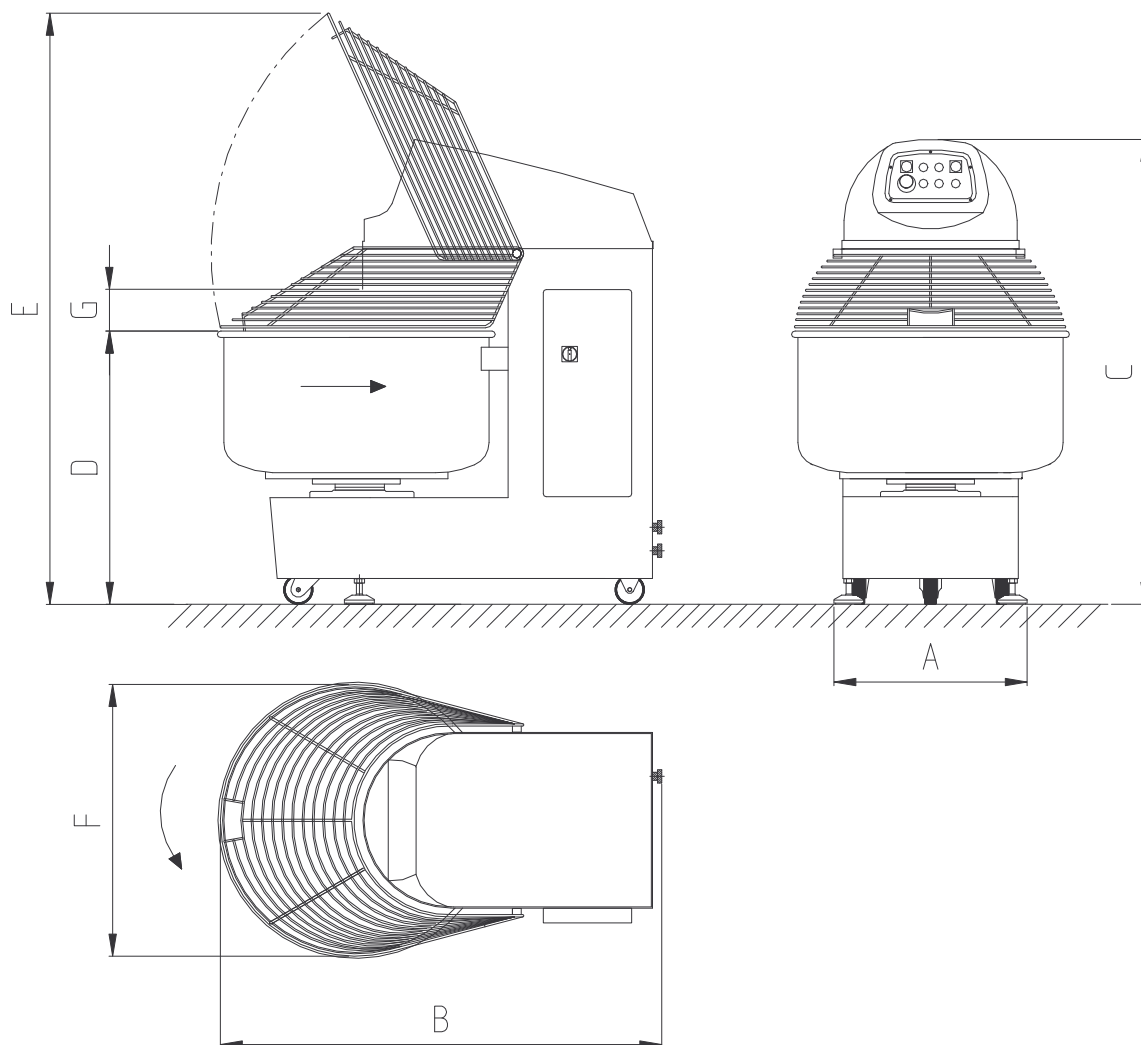
- Steel structure appropriately strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Thermoformed ABS head cover.
- Machine mounted on 3 wheels, with non-slip feet for stabilisation and floor levelling, raised from the ground to facilitate cleaning of the surface below.
- Stainless steel bowl with rounded edge.
- Stainless steel grid, with gas spring assisted movement (for mod. 80 and 100 kg).
- High resistance stainless steel column and spiral.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.

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- Transmission of movements to spiral and bowl by means of pulleys and belts.
- Independent motors for bowl and spiral for models from 60 to 200 kg, single motor for 30 and 45 kg.
- Two working speeds for bowl and spiral.
- Inversion of bowl rotation direction in first speed (except models 30 and 45 kg).
- Electromechanical control panel with two timers, automatic repeatable work cycle or manual mode.
- Electrical power supply: V. 400/3/50 Hz (different voltages on request).

This machine complies  regulations.

MODELS	Ref.	Description
NSE 30 - M	00203812	Spiral mixer with approx. 30 kg. dough capacity (approx. 18-20 kg. flour capacity). Bowl diameter mm. 450.
NSE 45 - M	00204812	Spiral mixer with approx. 45 kg. dough capacity (approx. 30 kg. flour capacity). Bowl diameter mm. 530.
NSE 60 - M	00206312	Spiral mixer with approx. 60 kg. dough capacity (approx. 40 kg. flour capacity). Bowl diameter mm. 550.
NSE 80 - M	00208312	Spiral mixer with approx. 80 kg. dough capacity (approx. 50-54 kg. flour capacity). Bowl diameter mm. 700.
NSE 100 - M	00210312	Spiral mixer with approx. 100 kg. dough capacity (approx. 62-65 kg. flour capacity). Bowl diameter mm. 700.
NSE 130 - M	00213412	Spiral mixer with approx. 130 kg. dough capacity (approx. 75-80 kg. flour capacity). Bowl diameter mm. 800.
NSE 160 - M	00216412	Spiral mixer with approx. 160 kg. dough capacity (approx. 100 kg. flour capacity). Bowl diameter mm. 900.
NSE 200 - M	00220412	Spiral mixer with approx. 200 kg. dough capacity (approx. 125 kg. flour capacity). Bowl diameter mm. 900.

IMPASTATRICE A SPIRALE NSE – M	NOR04A005_01
SPIRAL MIXER	03/09/04



DATI TECNICI – TECHNICAL FEATURES	NSE-M	30	45	60	80	100	130	160	200
A	mm	450	450	480	526	526	660	660	660
B	mm	930	1015	1000	1210	1210	1440	1530	1530
C	mm	1290	1290	1400	1520	1520	1590	1590	1590
D	mm	775	775	815	860	910	855	875	935
E	mm	1700	1800	1850	1850	1820	1830	1890	1950
F	mm	480	562	580	740	740	847	950	950
G	mm	130	130	130	190	140	200	200	140
POTENZA INSTALLATA-INSTALLED POWER	kW	1.7	1.7	2.75	4.75	4.75	6.5	6.5	6.5
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
CAPACITA' DI IMPASTO MIN-MAX	kg	2.7-30	3-45	4-60	4.5-80	4.5-100	5.5-130	5.5-160	5.5-200
PESO – WEIGHT	kg	190	205	270	355	360	550	675	680