



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



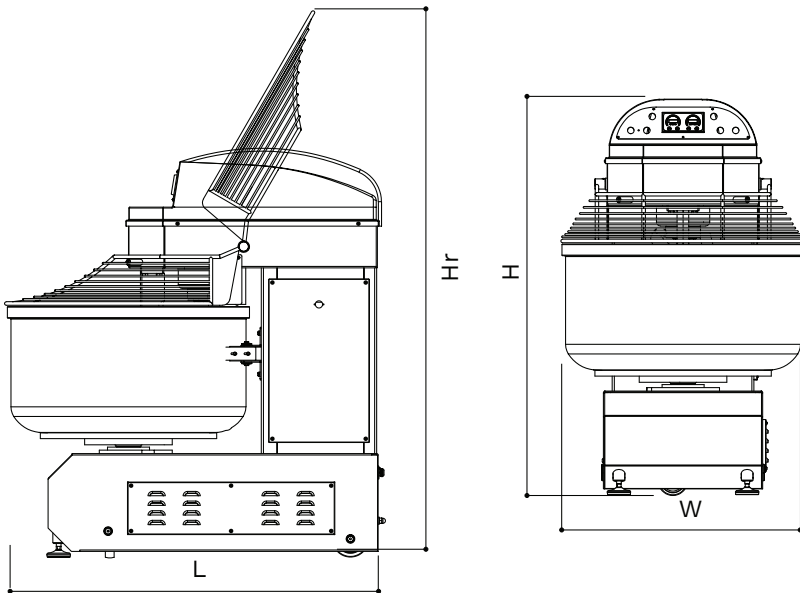
| | MSP50 JET/T | | MSP60 JET/T | | MSP80 JET/TS | |
|---|----------------------------|-----------|----------------------------|-----------|----------------------------|-----------|
| POWER | 208-220V (3PH), 3600W, 14A | | 208-220V (3PH), 4000W, 17A | | 208-220V (3PH), 6100W, 33A | |
| DOUGH CAPACITY* | 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" |



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