



AR落地式搅拌机系列

AR Series Planetary Mixers

30至200升搅拌缸具
30 to 200 liter capacity

NEW



AR落地式搅拌机系列

AR落地式搅拌机是一系列功能强大、具有坚固耐磨表面的产品，广泛应用于航空配餐，面包房，糕点店和海运船舶。AR落地式搅拌机系列配备有可靠的BEAR varimixer可调速系统，其独有的搅拌缸固定系统可提升搅拌缸到需要的工作高度。对于较大产量的披萨生产以及较粘稠的面团，有专门披萨版AR60机型可选用。

产品特点和优势

所有附件都适用于洗碟机清洗
强劲、静音马达

控制面板操作简单
清洗快速方便

选项



所有型号均为
不锈钢制造



自动刮刀



安全保护罩



可移动的安全
保护罩



可拆卸的塑料
防喷溅罩



附加装置驱动
接口30 - 80升

配件



工具挂架



搅拌缸推车



70 mm绞肉机，
包括圆盘（带4.5mm孔）

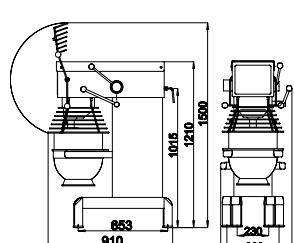


82 mm绞肉机，
包括圆盘（带3mm孔）
和预切割器

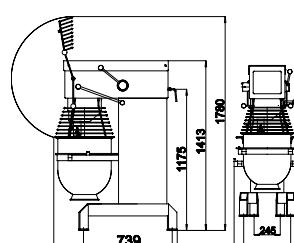


切菜机GR 20

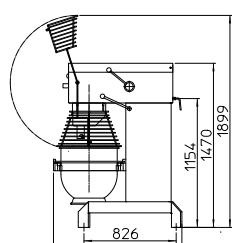
尺寸



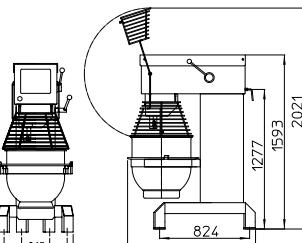
AR30 / 40



AR60



AR80



AR100



2021

AR Series Planetary Mixers

The AR series is a range of planetary mixers with 30 to 200 liter capacity. These powerful machines for kneading, stirring or whipping, are widely used in the catering industry, in bakeries, by confectioners and in the marine sector. The AR mixers are equipped with the reliable BEAR Varimixer variable speed system and the unique bowl clamping system lift the bowl into position and raises it to the correct working height.

For large-scale pizza production and heavy kneading there is a Pizza version of AR60 available.

FEATURES AND BENEFITS	OPTIONS	ACCESSORIES
<i>All accessories are dishwasher safe</i>	<i>All sizes available in stainless steel</i>	<i>Tool rack</i>
<i>Powerful and quiet motor</i>	<i>Stainless steel automatic scraper</i>	<i>Bowl truck</i>
<i>Easy to use control panel</i>	<i>Stainless steel fixed guard</i>	<i>70 mm meat mincer, 4.5 mm disc</i>
<i>Fast and easy to clean</i>	<i>Stainless steel removable guard</i>	<i>82 mm meat mincer, 3 mm disc, pre-cutter</i>
	<i>Plastic removable guard</i>	
	<i>Attachment drive 30 - 80 L</i>	<i>Vegetable cutter GR20</i>

规格 SPECIFICATIONS

	AR30	AR40	AR60	AR80	AR100	AR200
容积 VOLUME	30 L 30 L	40 L 40 L	60 L 60 L	80 L 80 L	100 L 100 L	200 L 200 L
B配置搅拌缸容量 B-EQUIPMENT BOWL VOLUME	15 L 15 L	20 L 20 L	30 L 30 L	40 L 40 L	40 + 60 L 40 + 60 L	N/A N/A
功率 KW	1.0 kW 1.0 kW	1.1 kW 1.1 kW	1.85 kW 1.85 kW	3.0 kW 3.0 kW	3.0 kW 3.0 kW	5.5 kW 5.5 kW
标准电压 STANDARD VOLTAGE	400 V 400 V					
标准频率 STANDARD FREQUENCY	50 及 60 Hz 50 and 60 Hz					
净重 NET WEIGHT	170 KG 170 KG	180 KG 180 KG	275 KG 275 KG	340 KG 340 KG	395 KG 395 KG	525 KG 525 KG
每分钟转速 RPM	57 – 311 57 – 311	53 – 294 53 – 294	53 – 288 53 – 288	47 – 257 47 – 257	47 – 257 47 – 257	47 – 257 47 – 257



瑞典制造 享誉世界 MADE IN SWEDEN. LOVED AROUND THE WORLD.

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

Better baking business.

A Member of the Sveba-Dahlen Group AB