



MT 型高品质自动卸料和面机

MT Premium — Spiral Mixer with Self-Tipping Fixed Bowl

产量：80, 120, 160, 200或240公斤

Capacity: 80, 120, 160, 200 and 240 kg



MT 型高品质耐用固定缸和面机

每位面包师都知道，优质的面团是优质烘焙产品的基础，而优秀的和面机又是制作高品质面团的关键。

Sveba-Dahlen 针对烘焙处理的每一个环节设计制造高品质的设备，我们的和面机以坚固耐用闻名世界；提供各种不同的规格以适合所有规模的面包工厂和连锁店，我们引以为傲。

MT型高品质和面机适用于各种规模的面包房的连续化生产。配备双皮带传动系统，使该设备也适合于搅拌硬面团。配备液压提升机，可将面团提升至1.5m的工作台或者输送至高达2m的分块机料斗中。

特点及优势

MT型高品质和面机配备双电机驱动，可双向双速旋转，速度1可反向旋转；液压自动卸料方向左/右可选，所有型号的设备均带有自动定时器，不锈钢缸体，缸盖，搅拌臂及中心杆等。



液压自动卸料方向左/右可选
Available in left or right tipping execution

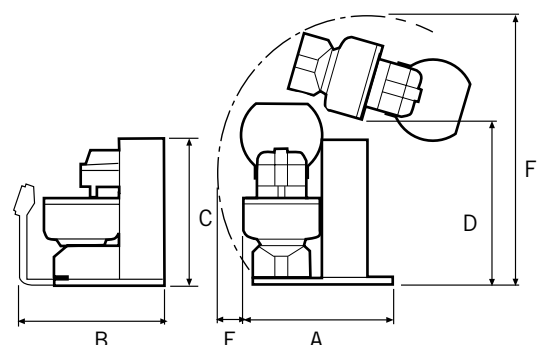
选项

- 固定缸体刮刀
- 红外线测温系统
- 馅料、面糊搅拌器
- PTC 温度探测器
- 缸体带排水塞
- 触摸屏
- 不锈钢材质
- 电机选项：
 - MT 80 PT/PD, 3.0/6.25 kW
 - MT 120 PT/PD, 3.0/6.25 kW
 - MT 160 PT/PD, 9.0/15.0 kW
 - MT 200 PT/PD, 9.0/15.0 kW
 - MT 240 PT/PD, 9.0/15.0 kW



安全盖子

Bowl safety lid



MT Premium — Spiral Mixer with self-tipping Fixed Bowl

As any baker will tell you, a good mixer is vital to making high quality dough, and a good dough in turn is the basis for all high quality baking products.

Sveba-Dahlen takes pride in manufacturing high end baking equipment for every step of the baking process. Our range of Spiral mixers are world renowned for their sturdiness and durability, and we have models suitable for all types of bread and bakery products for every size of bakery.

The MT Premium is a fixed bowl spiral mixer with two motors and a hydraulic lifter. It is equipped with our premium drive system with dual belt delivering more power to the spiral tool. Designed for intensive use and stiffer dough.

This version has a hydraulic lift to tip the dough up to a height of 1.5 m onto a table or to a maximum 2.0 m height into a divider hopper.

FEATURES AND BENEFITS

- The MT Premium series are fixed bowl spiral mixers equipped with two motors and two speeds.
- The bowl can be rotated in both directions, and the rotation can be reversed in the 1st speed.
- The self-tipping version has hydraulic elevator available for left or right tipping.
- All versions come with automatic timer, a stainless steel bowl, lid and standard tools of spiral tool and breaker bar.

OPTIONS

- Bowl scraper, fixed
- Infrared temperature measuring system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Stronger motor options:
 - MT 80 PT/PD, 3.0/6.25 kW
 - MT 120 PT/PD, 3.0/6.25 kW
 - MT 160 PT/PD, 9.0/15.0 kW
 - MT 200 PT/PD, 9.0/15.0 kW
 - MT 240 PT/PD, 9.0/15.0 kW

技术参数 TECHNICAL

型号 MODEL	面团产能 DOUGH CAPACITY	面粉产能 FLOUR CAPACITY	和面缸容量(升) BOWL VOLUME (L)	1速/2速功率 POWER OF SPIRAL 1 st /2 nd SPEED	和面缸驱动功率 POWER OF BOWL	功率 POWER SUPPLY	重量 WEIGHT
MT 80 PT	80 kg	50 kg	154	3.0 kW/5.2 kW	0.55 kW	5.75 kW	963 kg
MT80 PD	80 kg	50 kg	154	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1347 kg
MT120 PT	120 kg	75 kg	185	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1004 kg
MT 120 PD	120 kg	75kg	185	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1388 kg
MT160 PT	160 kg	100 kg	270	7.5kW/12.5 kW	0.75 kW	13.25 kW	1395 kg
MT160 PD	160 kg	100 kg	270	7.5kW/12.5 kW	0.75 kW	13.25 kW	1820 kg
MT 200 PT	200 kg	125 kg	310	7.5kW/12.5 kW	0.75 kW	13.25 kW	1485 kg
MT 200 PD	200 kg	125 kg	310	7.5kW/12.5 kW	0.75 kW	13.25 kW	1900 kg
MT 240 PT	240 kg	125 kg	386	7.5kW/12.5 kW	1.10 kW	13.6 kW	1535 kg
MT 240 PD	240 kg	125 kg	386	7.5kW/12.5 kW	1.10 kW	13.6 kW	1950 kg

尺寸 MEASUREMENTS

外观尺寸 (mm) DIMENSIONS (mm)						
A	B	C	D	E	F	
1605	1650	1525	1540	280	2530	
1605	1650	1750	2025	280	3015	
1685	1650	1525	1510	280	2530	
1685	1650	1750	2015	280	3035	
1770	1795	1670	1480	215	2660	
1770	1795	1750	2000	215	3180	
1800	1795	1670	1450	215	2695	
1800	1795	1750	1970	215	3215	
1800	1795	1670	1450	215	2740	
1800	1795	1750	1940	215	3260	



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