

MAG PRO SPIRAL MIXERS



A BRAND FROM



MAG PRO spiral mixer

A value kneader for standard use.



1
Electronic control panel to programme 20 recipes



2
Adjustable feet



3
Spiral tool and pivot

Designed for bakers who wish to have a value, high performance kneader. As it is effective for kneading standard dough (min. 55% hydra), the MAG PRO kneader is a solution perfectly suited to users who seek simplicity. The comprehensive range is made up of 5 models, allowing to knead 60 to 200 kilos of dough * according to models.

••• Simplicity, efficiency

Featuring a user-friendly, digital control panel to programme 20 recipes ①, the MAG PRO kneader demonstrates its simplicity through its 2 tool and bowl speeds. The stainless steel bowl and spiral ③ feature two independent motors.

••• Fully equipped

The MAG PRO kneader features a number of technical details to facilitate daily operations:

- Frame on wheels and adjustable feet ②, for easier installation and cleaning,
- ABS, easy clean head cover,
- Bowl reverse speed, for improved pre-mixing,
- Bowl impulse speed for easier dough unloading and bowl cleaning,
- Clear dust cover made from food grade PETG with door, to limit flour projections and add small ingredients during mixing,
- Bypass selector to secure the operation of the machine in backup mode,
- Drain plug for effective bowl cleaning.



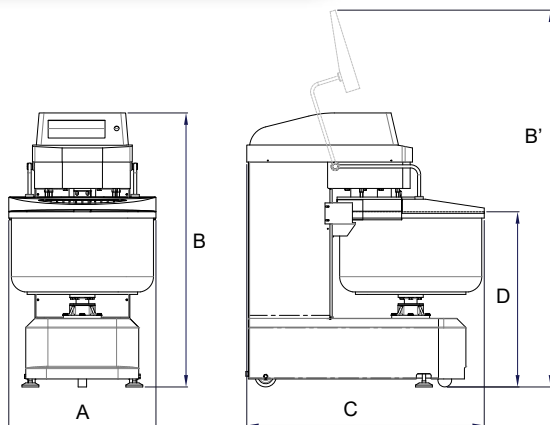
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Version with
2 electromechanical
timers available
under the MAG ECO name

Models	MAG PRO 60	MAG PRO 80	MAG PRO 120	MAG PRO 160	MAG PRO200
Total bowl volume (L)	102	133	188	267	306
Maximum dough capacity* (kg)	60	80	120	160	200
POWER	400 V Tri + Earth - 50Hz - IP 54				
• Tool motor (kw)	3,7	4,8	4,8	10,3	10,3
• Bowl motor (kw)	0,55	0,55	0,55	0,75	0,75
DIMENSIONS (mm)					
A	700	700	780	885	945
B	1310	1310	1380	1490	1490
B'	1775	1775	1890	2050	2100
C	1120	1120	1245	1465	1530
D	790	835	890	885	885
Weight (kg)	325	330	488	675	710

* Example given for an average hydration rate of 60%



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