

LP Lux Removable Bowl Spiral Mixers

Description

These LUX Spiral Mixers have been designed to satisfy all the requests: from the small bakery up to the semi-industrial productions. Thanks to their strong structure in painted steel, their reduced dimensions and their user-friendliness, these mixers are suitable for a wide range of products.

Both lines have a dough capacity from 80 to 280 kgs, 3 motors (one for spiral tool, one for bowl and one for hydraulic unit), two speeds on spiral tool and one speed on the bowl with possibility of reverse bowl rotation in first speed. The bowl rotation is guided by friction wheels that run along the milled border of the bowl granting a better grip.

The bowl-trolley handling is extremely easy even with a full load. The head lifting and descent are hydraulic and the bowl locking, which is made by an hydraulic hook, is fully automatic thanks to an innovative coupling system.

The electrical box and the control panel have been placed on the side of the machine in order to be always easily accessible for any maintenance task; the control panel can be fitted, at choice, with two electro-mechanical timers or with an electronic control panel fitted with bypass selector. The rounded design has been especially conceived to facilitate all the cleaning operations.

LUX line is suitable for soft dough mixtures with an hydration greater than 55% with European flour and for a semi-industrial use while LUX-R line, thanks to the double spiral transmission and to the special straight breaking column without feet, is suitable for stiff dough with an hydration up to 45% with European flour.

Suitable for LUX-RC 80/120/160/200/280 bowl-trolleys.
Discharge backwards

Two discharge heights available:

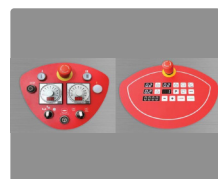
- Onto table at 1400 mm
- Into divider at 1900 mm

Standard voltage: 415V/50Hz

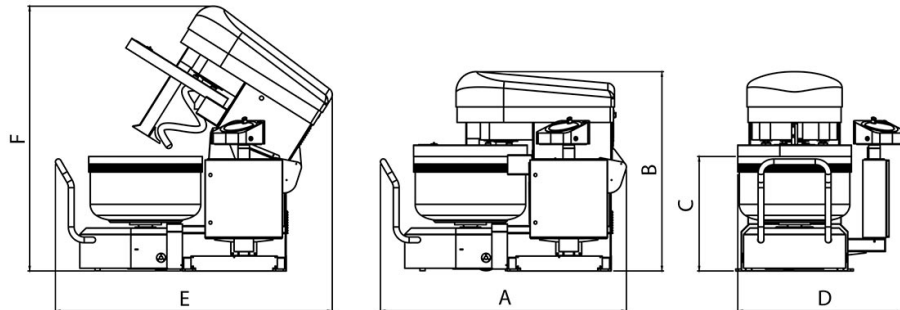
Sturdy construction in painted steel Stainless steel
anti-vibrating feet designed for fastening to the floor.



Hydraulic bowl lifters



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Model	Discharge Height	Hydraulic Unit Power
Thor 1400	Onto Table at 1400 mm	1,5 kW
Thor 1900	Into divider at 1900 mm	1,5 kW

LP Lux Removable Bowl Spiral Mixer Specifications

Model	Lux 80 Lux-R 80	Lux 120 Lux-R 120	Lux 160 Lux-R 160	Lux 200 Lux-R 200	Lux 280 Lux-R 280
Min/Max Dough Capacity (Kg)	3/80	5/120	5/160	6/200	6/280
Flour Capacity (Kg)	50	75	100	125	175
Bowl Volume (L)	154	186	266	306	421
Spiral Motor Power (kW)	4/8 Lux 80 4/8 Lux-R 80	4/8 Lux 120 4/8 Lux-R 120	6/12 Lux 160 9/15 Lux-R 160	6/12 Lux 200 9/15 Lux-R 200	9/15 Lux 280 9/15 Lux-R 280
Bowl Motor Power (kW)	0.75	0.75	0.75	0.75	0.75
Hydraulic Unit Motor (kW)	0.75	0.75	0.75	0.75	0.75
Length with head closed - A (mm)*	1690	1690	1830	1830	1990
Height with head closed - B (mm)*	1450	1450	1540	1540	1540
Floor to bowl rim height - C (mm)*	830	830	885	885	885
Width - D (mm)*	1280	1280	1325	1340	1410
Length with open head - E (mm)*	1860	1860	2075	2075	2225
Height with open head - F (mm)*	1890	1890	2050	2050	2050