



SPIRAL DOUGH MIXER, 123L, 80 KG

Model: Maximat S80

Article no: 9S0748

Power supply: 440V 3Ph ~60Hz

The large curved stainless steel spiral with its special square profile grants you important advantages. The ingredients of your dough are gently handled and are less squeezed between spiral and bowl (minimal warming of the dough). The MAXIMAT square-spiral mixing technology kneads all kinds of dough from the smallest to the largest amount optimally. The result: Easy to process dough of the best quality and working consistency. The SPS-kneading automatic with a continuous temperature reading of the dough is easy to operate. It controls the kneading process by time or temperature, thus helping to obtain constant, optimal dough. By the ergonomically optimized high bowl position, the dough can be taken out conveniently. Cleaning of bowl and spiral become much easier. The transparent bowl cover is ergonomically advantageous as it is possible to watch the kneading process.

MAIN FEATURES

- Advanced Technology
- Automatic Operation
- Rigid Construction
- Painted Housing
- Stainless Steel Bowl and Mixing Spiral
- Two Motors
- With Safety Devices
- Four Space Saving Floor Models
- Easy to Maintain and Clean

Maximat S80, 9S0748

16-01-24 (17:49)

Subject to change without notice
For correct installation, refer to the installation manual

TECHNICAL DATA

Maximat S80, 9S0748, 16-01-24 (17:49)

Model Number Specific	Maximat S80
Voltage (V)	440
Phase	3
Frequency (Hz)	60
Loading (kW)	4,4
Fuse (A)	20
Capacity (L)	123
Capacity, dough (kg)	80
Width, net (mm)	675
Depth, net (mm)	1065
Height, net (mm)	1193
Weight, net (kg)	480
Weight, gross (kg)	580
Volume, net (m3)	0,86
Volume, gross (m3)	1,11
Noise level <(dB)	70
USPH	Yes

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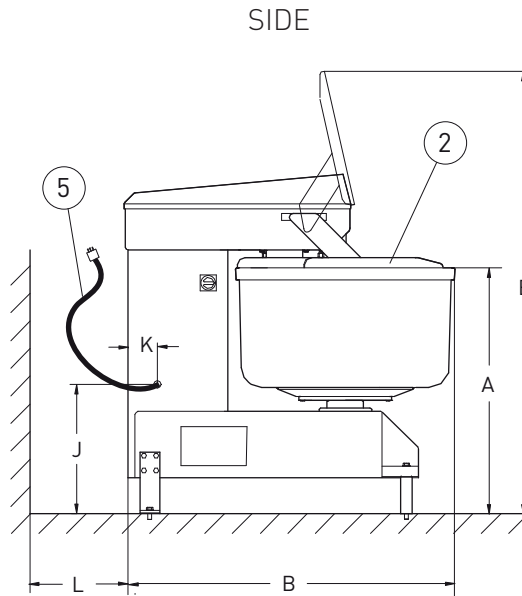
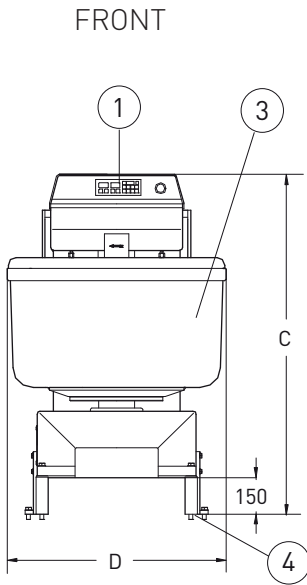
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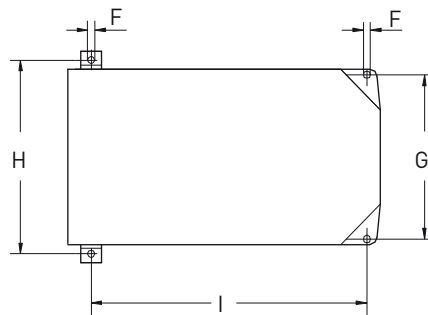
DIMENSIONS

Model: S80 Rev. 1



1. Control panel
2. Bowl cover
3. Stainless steel bowl
4. Marine feet
5. Electrical connection

DETAIL MARINE FEET



Marine installation:

The machines are to be secured to the ship deck according to the drawing below and Installation instructions for each machine.

Dimensions (mm)

A	B	C	D	E	F	G	H	I	J	K	L
945	1065	1268	Ø 675	1630	Ø 17	430	550	775	460	70	min 350