



SPIRAL DOUGH MIXER, 270L, 160 KG

Model: Maximat S160

Article no: 9S0750

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 S160, 9S0750
16-01-24 (17:48)

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

TECHNICAL DATA

Maximat S160, 9S0750, 16-01-24 (17:48)

Model Number Specific	Maximat S160
Voltage (V)	440
Phase	3
Frequency (Hz)	60
Loading (kW)	8,6
Fuse (A)	32
Capacity (L)	270
Capacity, dough (kg)	160
Width, net (mm)	896
Depth, net (mm)	1354
Height, net (mm)	1320
Weight, net (kg)	700
Weight, gross (kg)	840
Volume, net (m3)	1,6
Volume, gross (m3)	2,08
Noise level <(dB)	70
USPH	Yes

Loipart AB (HQ), **Sweden**
Tel. +46 313 920 100, loipart@loipart.se

LMG Finland oy, **Finland**
+358 40 664 6680, lmg@lmg.fi



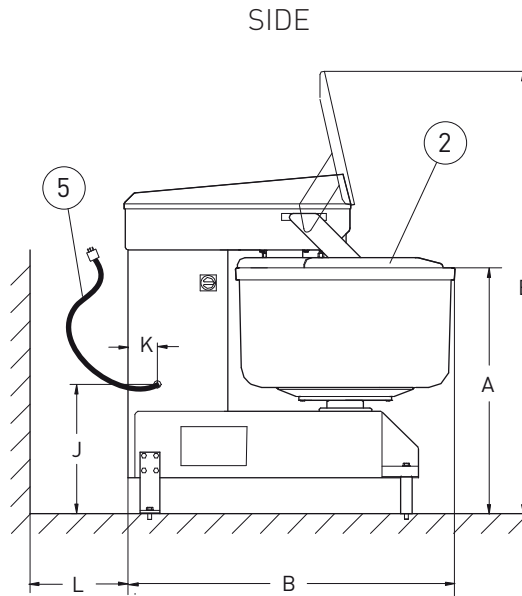
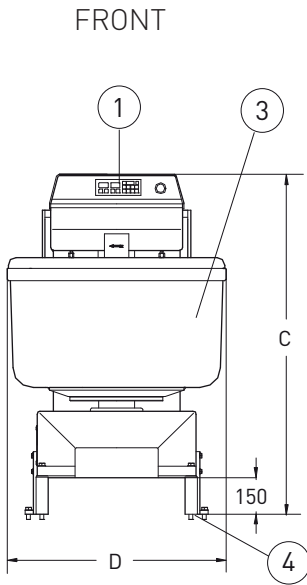
Loipart USA inc, **USA**
Tel. +1 954 530 5276, loipartusa@loipart.com

Loipart SEA Pte Ltd, **Singapore**
Tel. +65 674 99 100, contact@loipart.sg

Visit us at www.loipart.com

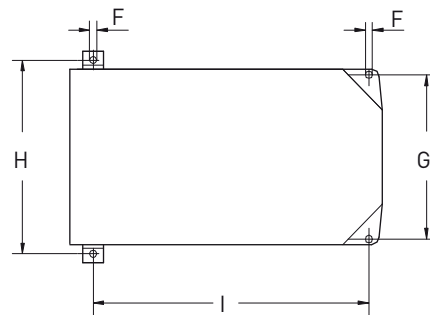
DIMENSIONS

Model: S160 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
1010	1354	1390	Ø 896	1849	Ø 14	605	720	1000	530	120	min 400