



SPIRAL DOUGH MIXER, 72L, 40 KG

Model: Maximat S40

Article no: L15019

Power supply: 400V 3Ph ~50Hz

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 S40, L15019

16-01-24 (17:49)

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

TECHNICAL DATA

Maximat S40, L15019, 16-01-24 (17:49)

Model Number Specific	Maximat S40
Voltage (V)	400
Phase	3
Frequency (Hz)	50
Loading (kW)	3,4
Fuse (A)	20
Capacity (L)	72
Capacity, dough (kg)	40
Width, net (mm)	556
Depth, net (mm)	990
Height, net (mm)	1193
Weight, net (kg)	430
Weight, gross (kg)	500
Volume, net (m3)	0,7
Volume, gross (m3)	0,91
Noise level <(dB)	70

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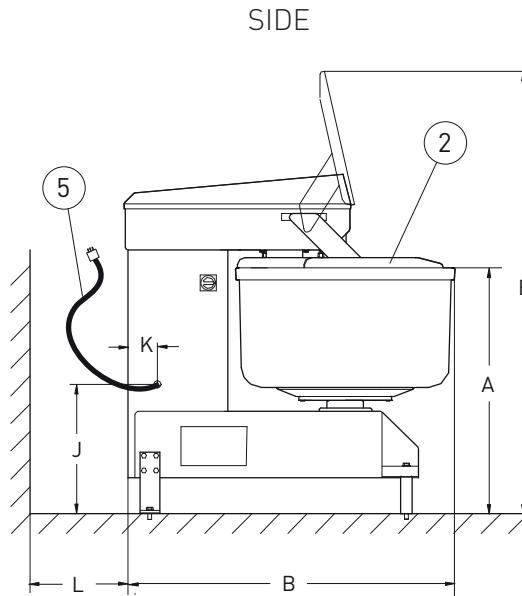
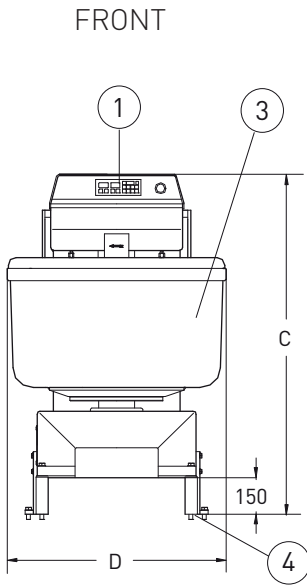
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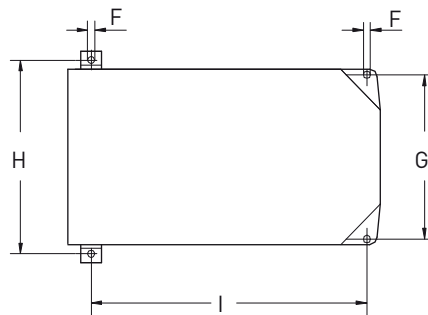
DIMENSIONS

Model: S40 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
905	990	1268	556	1510	Ø 17	430	550	755	460	70	min 350