

# AW MI RANGE

## MIXING AND BLENDING MACHINES

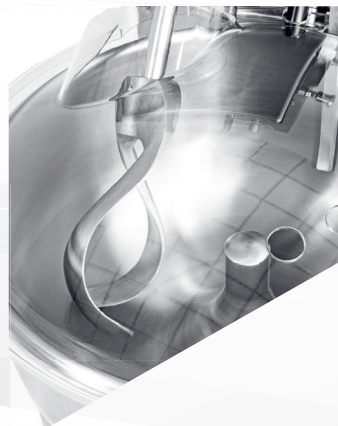
GASTRONOMY / COMMERCIAL KITCHENS /  
CANTEENS / BUTCHERIES / FOOD INDUSTRY

### At a glance:

- Gentle, homogenous, versatile mixing and blending
- 100 % stainless steel
- Available with one or two motors (rotating bowl)
- Mobile, for easy movability
- Mixing time cut by half due to simultaneous moving of produce from top to bottom
- Easy, hygienic cleaning
- Start/stop via safety switch



Bowl may be tilted to the front for easy emptying



New patented mixing paddle in 'double-spoon design'. Optimised bowl geometry, with scraper



Swivel casters with brake for easy movement



Upper machine part tiltable with pneumatic spring

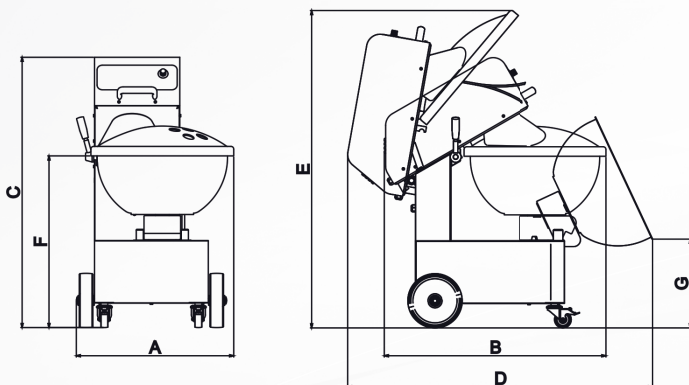
# AW MI 40, 65, 95, 165

## Technical data



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	AW MI 40 P	AW MI 65 P	AW MI 95 P	AW MI 165 P
Power supply	400 V, 50 Hz, cable with CEE plug 5-p	400 V, 50 Hz, cable with CEE plug 5-p	400 V, 50 Hz, cable with CEE plug 5-p	400 V, 50 Hz, cable with CEE plug 5-p
Paddle speed (rpm)	47	47	47	47
Bowl speed (rpm)	14	14	14	9
Total output (kW)	0,43	0,50	0,80	1,87
Fuse protection (A)	16	16	16	16
Ingress protection	IP 54 (splash-proof)	IP 54 (splash-proof)	IP 54 (splash-proof)	IP 54 (splash-proof)
Dimensions (L x B x H mm)	580 x 860 x 1000 (H max. 1160)	690 x 990 x 1060 (H mx. 1300)	760 x 1110 x 1190 (H max. 1440)	910 x 1250 x 1330 (H max. 1640)
Weight (kg)	104	117	157	291
Bowl capacity (kg) / (l)	4 - 24 / 40	7 - 40 / 65	15 - 65 / 95	20 - 120 / 165
Optional infinitely adjustable mixing arm speed	x	x	x	x
Optional model economy (1 motor)	x	x	—	—



cm	MI 40	MI 65	MI 95	MI 165
A	58	69	76	91
B	86	99	111	125
C	100	106	119	133
D	117	130	144	165
E	116	130	144	164
F	67	70	78	93
G	34	35	32	44

The figures shown here are for illustration only and may deviate from the actual design version. Technical alterations are reserved. For additional accessories please refer to our price list.