

AWMI

RANGE

MIXING AND BLENDING MACHINES

GASTRONOMY / COMMERCIAL KITCHENS /
CANTEENS / BUTCHERIES / FOOD INDUSTRY



At a glance:

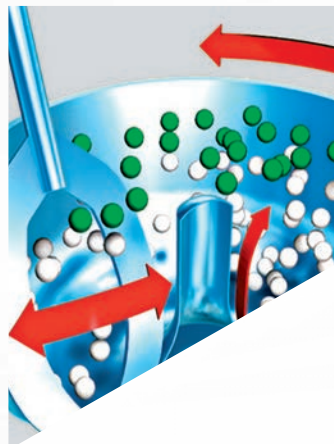
- Gentle, homogenous, versatile mixing and blending
- 100 % stainless steel
- Available with one or two motors (rotating bowl)
- Mobile, for easy movability
- Mixing time cut by half due to simultaneous moving of produce from top to bottom
- Easy, hygienic cleaning
- Start/stop via safety switch



Bowl may be tilted to the front for easy discharge



Patented mixing tools



Halved mixing times by three-dimensional mixing method



Upper machine part tiltable with pneumatic spring

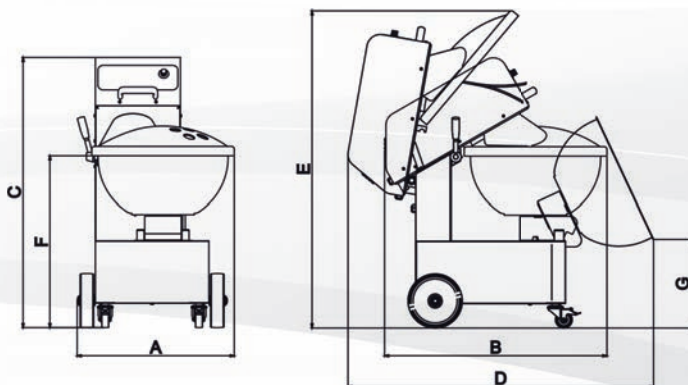
AW MI 30, 65, 95, 165

Technical Data



Technical Data

	AW MI 30 professional	AW MI 65 professional	AW MI 95 professional	AW MI 165 professional
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 820 x 1000 (H max. 1170)	680 x 960 x 1080 (H mx. 1350)	770 x 1080 x 1200 (H max. 1500)	920 x 1170 x 1380 (H max. 1690)
Weight (kg) 1 or 2 motors	68 / 75	78 / 89	157	283
Bowl capacity (kg) / (l)	5 - 20 / 30	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 30	MI 65	MI 95	MI 165
A	58	68	77	92
B	82	96	108	117
C	100	108	120	138
D	113	129	145	163
E	117	135	150	169
F	63	71	77	91
G	33	29	30	44