



For many years these mixers have been the bakers choice due to their rugged construction, including a

stainless steel bowl and forged spiral tool while offering affordability.

Eurobake spiral mixers feature a 2speed motor driving the spiral beater, and a single speed motor to the bowl (excluding the EKM-25T which provides a single 2-speed motor) These mixers are mounted on castors to provide easy mobility and cleaning.

The range of Eurobake spiral mixers is fitted with digital control panels

(as pictured). The flat easy to clean control panel allows for easy operation of the mixer, including automatic changeover from first to second speed and manual commands. It also offers a freeze timing function while the bowl guard is open, allowing additional ingredients to be added without resetting the time factors. All mixers are installed with an emergency override option and emergency stop.



EKM-25T



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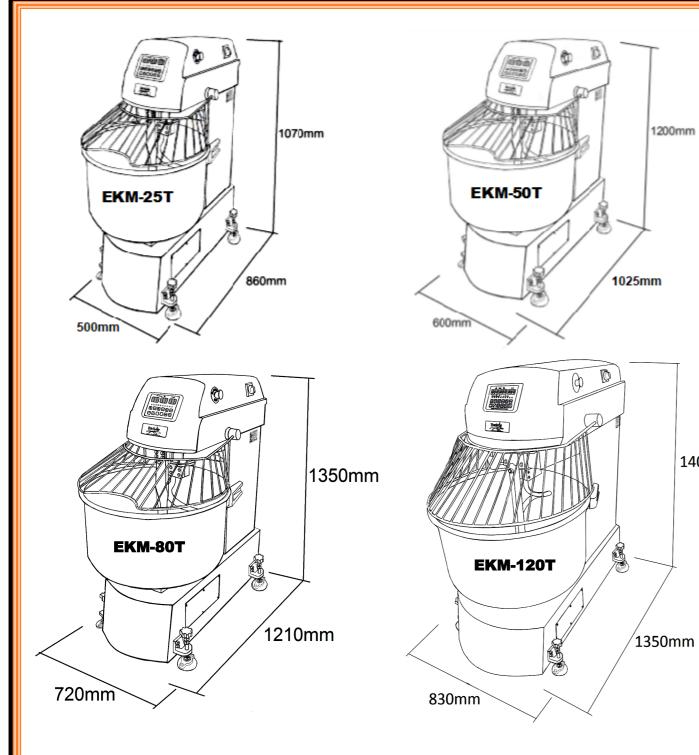




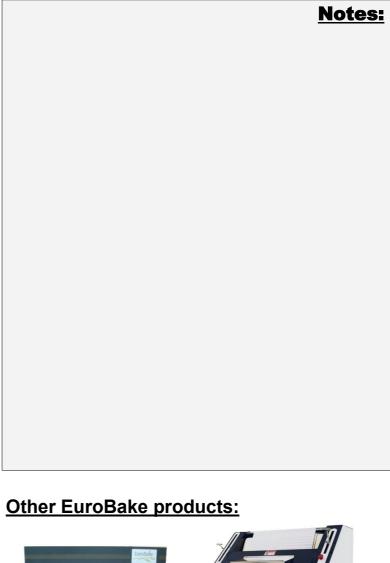
The unique Digital Control Panel allows for three separate times to be set, two at a slow speed (in different directions) and one at a fast speed.







Model		EKM-25T	EKM-50T	EKM-80T	ЕКМ-120Т
Capacity	Flour Capacity	12.5kg	30kg	50kg	75kg
	Dough Capacity	25kg	50kg	80kg	120kg
Motor Power	Spiral	2.2kW	3kW	4.5kW	9kW
	Bowl	~	0.75kW	0.75kW	0.55kW
RPM @ 50 Signal	1st	140rpm	135rpm	125rpm	110rpm
	2nd	280rpm	270rpm	250rpm	220rpm
Electrical Requirements	Voltage	400V	400V	400V	400V
	Frequency	50Hz	50Hz	50Hz	50Hz
	Phases	3	3	3	3
	Connection	4-Pin IP56 16A	4-Pin IP56 16A	4-Pin IP56 16A	4-Pin IP56 16A
Dimensions .	Width	500mm	600mm	720mm	830mm
	Depth	860mm	1025mm	1210mm	1350mm
	Height	1070mm	1200mm	1350mm	1400mm
	Bowl Depth	330mm	330mm	400mm	430mm
	Bowl Diameter	475mm	600mm	720mm	830mm
	Weight	150kg	320kg	390kg	610kg





1400mm



Convection Oven ESM-710E

Baguetto Moulder ESM2-380





Divider ESM-430



Basic Planetary Mixer WSM-401



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