



FX 60 VS

MIXER FX 60 VS

Multi-dough

Dynamic and versatile, the newly designed **OEM** mixer can satisfy all the needs of the modern pizzeria with **more or less hydrated doughs** and is also flexible for pastry and catering in general. The machine is equipped with a **double motor** to allow two fixed speeds for the bowl and one adjustable speed for the spiral, according to need; not secondary, the possibility of **reversing the direction of rotation** of the bowl, useful for extraction at the end of the cycle. The optimal curve of the bowl, in harmony with the dedicated spiral, allows to work the dough in a soft and fluid way, avoiding “breaks” or clumps, even with minimal quantities of product. The bowl itself is **illuminated with LEDs**, to facilitate continuous inspection by the operator. Control is ensured by a **colour touch screen panel**, ergonomically positioned above the headboard. It is equipped with wheels for movement and front feet for fixing.

TECHNICAL FEATURES

- Bowl capacity: **80 litres**.
- Production per cycle: **60 Kg**
- Spiral speed: from **70 to 240 giri/min**
- Bowl speed: **2** (7 rpm - 14 rpm)
- Bowl inversion: **7 rpm Bowl - 100 rpm Spiral**
- Spiral Power: **2,2 kW** - Bowl Power: **0,55 kW**
- Total power: **2,9 kW**



**SPIRAL
MIXERS**

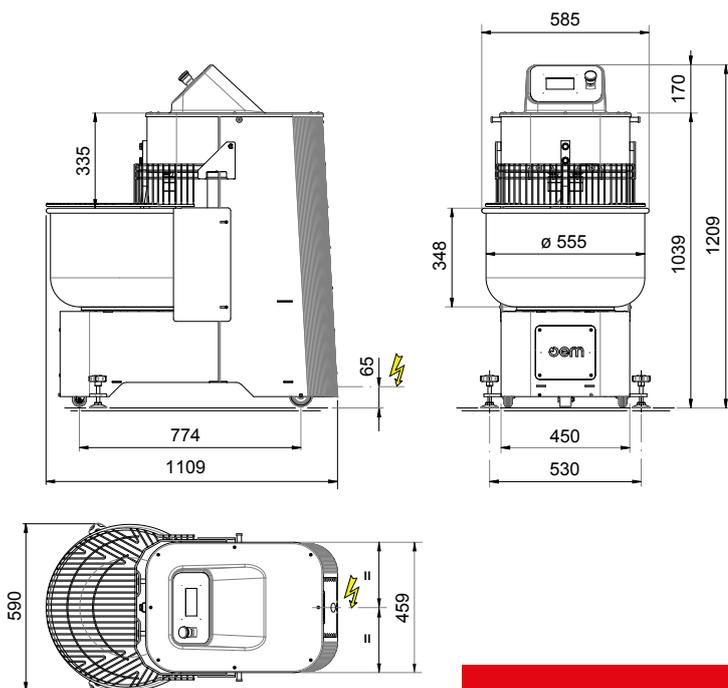


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Mod.	Tank capacity	kW Max	Supply*	Outside dim. (W x D x H)	Net weight
	Lt		Volt Hz Ph	cm	kg
FX 60 VS	80	2,9	400 50 3N	59 x 110,9 x 120,9	195

Min. and Max DOUGH quantity for each cycle: 6 ÷ 60 kg

*Special voltages available upon request - The specifications shown in this document are to be considered not binding. Oem Ali Group S.r.l. reserves the right to make technical changes at any moment.



HIGH HYDRATION DOUGH: HYDRATION Min-Max 50-85%



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