



MAESTRO MIX

Maestro Mix BAG Series



Capacity



2BAGS50MAE:
50 kg dry flour at 55%
water
3BAGS75MAE:
75 kg dry flour at 55%
water

Electrical



415V | 50Hz | 3 Phase

Maestro Mix BAG Series spiral mixers are ideal for bakeries and restaurants that do high volume mixing. The 2BAGS50MAE and the 3BAGS75MAE feature a large capacity of 50kg and 75kg dry flour respectively.

Computerised touchpad, timer and variable speed functions make the units easy to use. Added safety features include a safety guard with safety switches.

Model	Description	Capacity	Power	Product Dimensions (mm)			Weight
		(kg)	(kW)	Width	Depth	Height	
2BAGS50MAE	50kg Heavy Duty Spiral Mixer	50*	5	710	1110	1300	400
3BAGS75MAE	75kg Heavy Duty Spiral Mixer	75*	8	825	1400	1400	600

*Note: Capacity is based on maximum amount of dry flour that can be used with 55% water to mix.



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