



## Product Presentation Dough Mixers







## **World class Dough Mixers with Fixed or Removable Bowl**

Sveba-Dahlen now offers a complete range of Dough Mixers, with numerous models enhanced by an extensive list of accessories capable of covering all the needs of both artisans and industry. Our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce. Dough Mixers that meets the needs of a variety of clients and different types of markets.





# Dough Mixer Programme

## Fixed Bowl Mixers

### M1

#### Spiral Mixer Fixed Bowl

Capacity:  
30 and 40 kg



### MX

#### Spiral Mixer Fixed Bowl

Capacity:  
60, 80, 120,  
160 and 200 kg



### M Premium

#### Spiral Mixer Fixed Bowl

Capacity:  
50, 60, 80, 120,  
160 and 200 kg



## Fixed Bowl – Self-tipping

### MT Premium

#### Spiral Mixer Fixed Bowl Self-tipping

Capacity:  
80, 120, 160,  
200 and 240 kg



## Removable Bowl Mixers

### MR Professional

#### Spiral Mixer Removable Bowl

Capacity:  
80, 120, 160,  
200 and 240 kg



### MR Professional

#### Spiral Mixer Removable Bowl

Capacity:  
300, 350, 400  
and 500 kg



### MW

#### Double Tool Mixer Removable Bowl

Capacity:  
160, 240 and 400 kg



## Bottom Discharge Mixers

### MD

#### Spiral Mixer Bottom Discharge

Capacity:  
160, 240, 350,  
400 and 500 kg



### MD-W

#### Double Tool Mixer Bottom Discharge

Capacity:  
160, 240 and 400 kg



## Fixed Bowl

### M1 – Spiral Mixer with Fixed Bowl

Capacity: 30 and 40 kg

Silent and reliable mixer, designed for an intense use. M1 is our basic model that can satisfy the daily production needs of a small-medium bakery, a pizzeria or a Supermarket.

The M1 has two speeds, one-way bowl rotation, belt transmissions, automatic version with electronic timers. Available with single-phase motor and inverter.

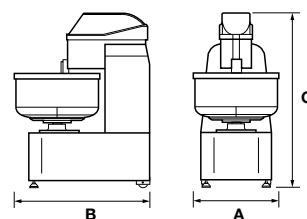
The central part of the bowl is raised and rounded in order to improve dough quality and to reduce mixing times.

#### Options

- Single phase motor and inverter
- Independent bowl transmission with bowl reverse
- Stainless steel execution



Simple and reliable construction



#### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1ST SPEED/2ND SPEED	WEIGHT
<b>M1 30</b>	30 kg	18 kg	50 l	1.0 kW/2.0 kW	259 kg
<b>M1 40</b>	40 kg	25 kg	60 l	1.5 kW/3.0 kW	284 kg

#### Measurements

DIMENSIONS MM		
540	875	1305
540	915	1305

# Fixed Bowl

## MX - Spiral Mixer with Fixed Bowl

Capacity: 60, 80, 120, 160 and 200 kg

Steady, compact and easy to handle spiral mixer with power reserves for most doughs.

Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Automatic timer. Standard with stainless steel bowl, spiral tool and breaker bar.

### Options

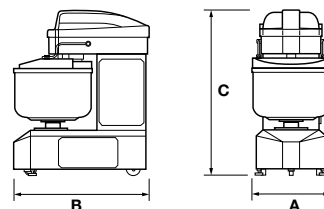
- Bowl scraper, fixed
- Infrared temp. measure system
- Beater for pastry dough
- Bowl with drain plug
- Stainless steel execution



Reliable heavy-duty construction



Ergonomic construction



### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	WEIGHT
<b>MX 60</b>	60 kg	37 kg	112 l	1.5 kW/3.0 kW	350 kg
<b>MX 80</b>	80 kg	50 kg	154 l	2.1 kW/3.7 kW	380 kg
<b>MX 120</b>	120 kg	75 kg	185 l	2.1 kW/4.8 kW	431 kg
<b>MX 160</b>	160 kg	100 kg	270 l	7.5 kW/12.5 kW	570 kg
<b>MX 200</b>	200 kg	125 kg	310 l	7.5 kW/12.5 kW	615 kg

### Measurements

DIMENSIONS MM		
A	B	C
668	1170	1256
698	1185	1256
779	1295	1384
885	1404	1466
946	1465	1466

## Fixed Bowl

### M Premium - Spiral Mixer with Fixed Bowl

Capacity: 50, 60, 80, 120, 160 and 200 kg

Premium models for intensive use and stiffer doughs suitable for bakeries of all sizes. The M Premium models are designed for intensive use around the clock and stiffer doughs.

All the same features as the MX line plus Premium drive system with a dual belt resulting in more power being delivered to the spiral tool and energy savings. Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Automatic timer. Standard with stainless steel bowl, stainless steel lid, spiral tool and breaker bar.

#### Options

- Bowl scraper, fixed
- Infrared temp. measure system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- Stainless steel execution
- Stronger motors on request



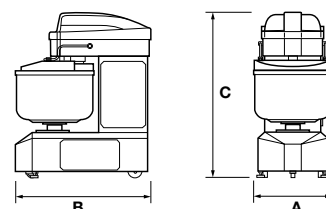
Reliable heavy-duty construction



Ergonomic construction



Touch screen (Optional)



#### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	WEIGHT
<b>M 50 P</b>	50 kg	30 kg	80 l	2.1 kW/3.7 kW	440 kg
<b>M 60 P</b>	60 kg	37 kg	100 l	2.1 kW/3.7 kW	449 kg
<b>M 80 P</b>	80 kg	50 kg	123 l	2.1 kW/3.7 kW	448 kg
<b>M 120 P</b>	120 kg	75 kg	185 l	3.0 kW/5.2 kW	549 kg
<b>M 160 P</b>	160 kg	100 kg	270 l	7.5 kW/12.5 kW	780 kg
<b>M 200 P</b>	200 kg	125 kg	310 l	7.5 kW/12.5 kW	815 kg

#### Measurements

DIMENSIONS MM		
A	B	C
605	1067	1345
660	1140	1345
678	1146	1345
780	1300	1470
885	1401	1565
946	1490	1565



# Fixed Bowl – self-tipping

## MT - Spiral Mixer with Fixed Bowl and self-tipping

Capacity: 80, 120, 160, 200 and 240 kg

Premium models specifically designed for intensive use and stiffer doughs. Fixed bowl spiral mixers with two motors and a hydraulic lift to tip the dough onto a 1500 mm high table or 2000 mm divider.

Fixed bowl spiral mixer with hydraulic elevator and two motors with two speeds and two way bowl rotation allowing to reverse the bowl in 1st speed. Bowl with jog facility, belt transmission, automatic timers, stainless steel bowl, spiral tool and breaker bar.

Premium drive system with a dual belt resulting in more power being delivered to the spiral tool and energy savings.

### Options

- Bowl scraper
- Infrared temp. measure
- PTC temperature probe
- Beater for pastry dough
- Bowl with drain plug
- Stainless steel finish
- Also available in left tipping execution
- Stronger motors on request



Also available in left tipping execution



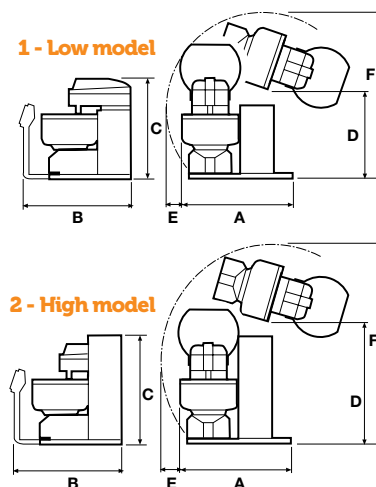
Reliable heavy-duty construction  
Standard bowl self-tipping



Bowl safety lid



Easy to operate



### Technical

	MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	WEIGHT
1	MT 80 PT	80 kg	50 kg	154 l	3.0 kW/5.2 kW	0.55 kW	963 kg
2	MT 80 PD	80 kg	50 kg	154 l	3.0 kW/5.2 kW	0.55 kW	1347 kg
1	MT 120 PT	120 kg	75 kg	185 l	3.0 kW/5.2 kW	0.55 kW	1004 kg
2	MT 120 PD	120 kg	75 kg	185 l	3.0 kW/5.2 kW	0.55 kW	1388 kg
1	MT 160 PT	160 kg	100 kg	270 l	7.5 kW/12.5 kW	0.75 kW	1395 kg
2	MT 160 PD	160 kg	100 kg	270 l	7.5 kW/12.5 kW	0.75 kW	1820 kg
1	MT 200 PT	200 kg	125 kg	310 l	7.5 kW/12.5 kW	0.75 kW	1485 kg
2	MT 200 PD	200 kg	125 kg	310 l	7.5 kW/12.5 kW	0.75 kW	1900 kg
1	MT 240 PT	240 kg	125 kg	386 l	7.5 kW/12.5 kW	1.10 kW	1535 kg
2	MT 240 PD	240 kg	125 kg	386 l	7.5 kW/12.5 kW	1.10 kW	1950 kg

### Measurements

DIMENSIONS MM					
A	B	C	D	E	F
1650	1650	1525	1540	280	2530
1650	1650	1750	2025	280	3015
1685	1650	1525	1510	280	2530
1685	1650	1750	2015	280	3035
1770	1795	1670	1480	215	2660
1770	1795	1750	2000	215	3180
1800	1795	1670	1450	215	2695
1800	1795	1750	1970	215	3215
1800	1795	1670	1450	215	2740
1800	1795	1750	1940	215	3260

# Removable Bowl

Patented  
locking and motion system

## MR Professional - Spiral Mixers with Removable Bowl

Capacity: 80, 120, 160, 200 and 240 kg

High performance spiral mixers with removable bowl.  
Patented taper bowl locking and motion system.  
Suitable for medium and larger bakeries.

The patented taper bowl locking and motion system utilizes a taper coupling to join the machine and the trolley. The trolley is locked by means of a taper shaft that, as it ascends, centres the bowl and moves it into the working position. The hydraulically controlled cone engages under the bowl, maintains constant pressure during use and eliminates any possibility of slippage or wear. The taper shaft gives rotating motion to the bowl and guarantees a constant number of bowl revolutions thereby increasing the dough quality and machine performance. The motion system is noiseless and free of mechanical play.

Elimination of the oscillating movements of the head while mixing a fully loaded bowl and with particularly dry doughs. This feature translates into a constant distance of the spiral from the bottom of the bowl to improve the quality of the dough mixture and sheeting.



### Options

- Extra bowl, MRC
- Bowl scraper, fixed
- Infrared temperature measure
- PTC temperature probe
- Beater for pastry dough
- Quick change syst. for tools
- Spiral for quick change system
- Beater for quick change system
- Bowl with drain plug
- Touch screen
- Vario drive system
- Removable bowl scraper
- Stainless steel
- Stronger motors on request

Removable bowl  
on trolley as standard



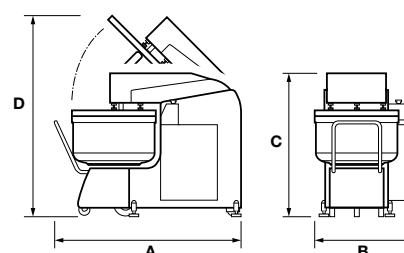
Patented locking  
and motion system

Soft moving bowl lid



Optional touch screen

Reliable mixer  
drive system



### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	WEIGHT
<b>MR 80 P</b>	80 kg	50 kg	154 l	3.0 kW/6.25 kW	1.1 kW	1100 kg
<b>MR 120 P</b>	120 kg	75 kg	181 l	3.0 kW/6.25 kW	1.1 kW	1150 kg
<b>MR 160 P</b>	160 kg	100 kg	270 l	7.5 kW/12.5 kW	1.1 kW	1250 kg
<b>MR 200 P</b>	200 kg	125 kg	310 l	7.5 kW/12.5 kW	1.1 kW	1390 kg
<b>MR 240 P</b>	240 kg	150 kg	380 l	9.0 kW/15.0 kW	1.1 kW	1500 kg

### Measurements

DIMENSIONS MM			
A	B	C	D
1775	904	1470	1920
1815	939	1470	1920
2001	1027	1500	2051
2031	1060	1500	2058
2056	1105	1500	2136

## Removable Bowl

Patented  
locking and motion system

### MR Professional - Spiral Mixers with Removable Bowl

Capacity: 300, 350, 400 and 500 kg

Large capacity professional spiral mixers with removable bowl and patented taper bowl locking and motion system. Suitable for larger bakeries and industrial use.

The new taper bowl locking and motion system is technically superior to the traditional systems as it utilizes a taper coupling to join the machine and the trolley. The trolley is locked by means of a taper shaft that, as it ascends, centres the bowl and moves it into the working position.

The hydraulically controlled cone engages under the bowl, maintains constant pressure during use and eliminates any possibility of slippage or wear.

The taper shaft gives rotating motion to the bowl and guarantees a constant number of bowl revolutions thereby increasing the dough quality and machine performance. The motion system is noiseless and free of mechanical play.

Elimination of the oscillating movements of the head while mixing a fully loaded bowl and with particularly dry doughs. This feature translates into a constant distance of the spiral from the bottom of the bowl to improve the quality of the dough mixture and sheeting.

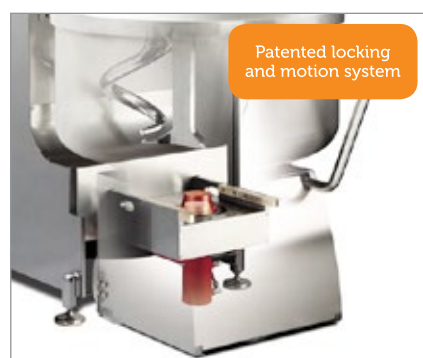


#### Options

- Extra bowl, MRC
- Bowl scraper, fixed
- Infrared temperature measure
- PTC temperature probe
- Beater for pastry dough
- Bowl with drain plug
- Touch screen
- Removable bowl scraper
- Stainless steel
- Stronger motors on request



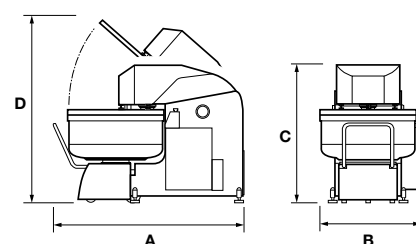
Patented bowl locking and motion system



Touch screen - option



Reliable mixer  
drive system



#### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	WEIGHT
<b>MR 300 P</b>	300 kg	185 kg	450 l	11.0 kW/18.0 kW	1.5 kW	1800 kg
<b>MR 350 P</b>	350 kg	225 kg	500 l	15.0 kW/22.0 kW	2.2 kW	2210 kg
<b>MR 400 P</b>	400 kg	250 kg	600 l	15.0 kW/22.0 kW	2.2 kW	2300 kg
<b>MR 500 P</b>	500 kg	300 kg	700 l	22.0 kW/30.0 kW	2.2 kW	2400 kg

#### Measurements

DIMENSIONS MM			
A	B	C	D
2111	1130	1509	2287
2411	1256	1774	2287
2461	1306	1774	2354
2561	1356	1774	2421

# Removable Bowl

Patented  
locking and motion system

## MW - Removable Bowl and Double Tool

Capacity: 160, 240 and 400 kg

The MW-line is a range of mixers with removable bowl and double mixing tool and the patented taper bowl locking and motion system. Oil free tool transmission.

Compared to other mixing systems, these machines offer essential advantages with regard to dough quality. Rapid homogeneous blending of all ingredients is followed by intensive kneading (dough-friendly). Higher hourly output rates due to short kneading cycle suitable for all types of doughs (bread / biscuits / patisserie):

- Wheat flour
- Rye flour
- Wholemeal
- Delicate dough or doughs with fruit
- Cracker or yeast doughs with high levels of fat and sugar
- It is also possible to mix fat creams and other fillings such as chocolate, nougat and truffle fillings.

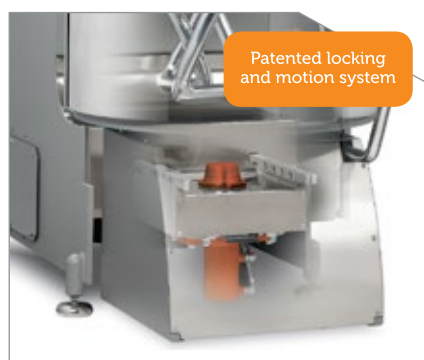
### Options

- Speed control system for tools and bowl (VDS-Vario Drive System)
- Touch screen



Removable bowl  
on trolley as standard

Patented bowl and locking system

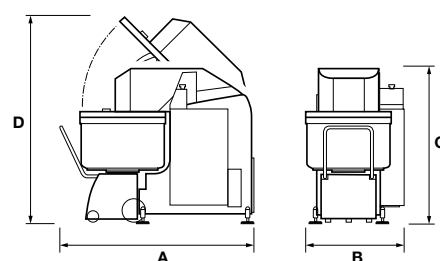


Patented locking  
and motion system

Double tool system



Touch screen (Optional)



### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	WEIGHT
<b>MW 160</b>	160 kg	100 kg	270 l	9.0 kW/18.0 kW	2.2 kW	1900 kg
<b>MW 240</b>	240 kg	150 kg	380 l	13.0 kW/22.0 kW	2.2 kW	2150 kg
<b>MW 400</b>	400 kg	250 kg	600 l	26.0 kW/37.0 kW	2.2 kW	3050 kg

### Measurements

DIMENSIONS MM			
A	B	C	D
2001	1027	1500	2051
2083	1102	1652	2244
2461	1306	1800	2360

# Bottom Discharge

## MD - Spiral Mixers with Bottom Discharge System

Capacity: 160, 240, 350, 400 and 500 kg

Mixer with a bottom discharge system suitable for larger bakeries and industrial use. The dough is unloaded onto a conveyor belt or into a movable bowl. Mixing system with MD-Line spiral.

This compact system features two or more series of mixers that feed the dough directly into the production lines, while an optional extension offers a system for letting the dough rest.

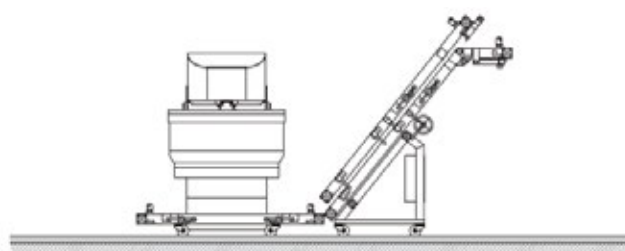
The machine was designed with special attention paid to various aspects of hygiene and functionality. In particular, the cleaning of the bowl closing cap was a priority. The bowl transmission guarantees constant rpm to improve the quality of the dough. The same transmission was conceived to last longer and requires less maintenance compared to the classic clutch wheel transmissions used in this sector.

### Options

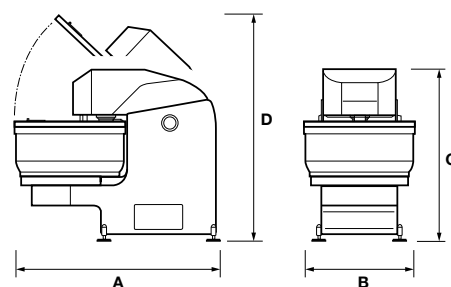
- Speed control system for tools and bowl (VDS-Vario Drive System)



Bottom Discharge System



Example of configuration - MD-mixer with transport belt under



### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	WEIGHT
<b>MD 160</b>	160 kg	100 kg	270 l	9.0 kW/15.0 kW	1.1 kW	1250 kg
<b>MD 240</b>	240 kg	150 kg	380 l	9.0 kW/15.0 kW	1.1 kW	1700 kg
<b>MD 350</b>	350 kg	225 kg	500 l	11.0 kW/18.0 kW	2.2 kW	2410 kg
<b>MD 400</b>	400 kg	250 kg	600 l	13.0 kW/23.0 kW	2.2 kW	2500 kg
<b>MD 500</b>	500 kg	300 kg	700 l	18.5 kW/26.0 kW	2.2 kW	2696 kg

### Measurements

DIMENSIONS MM			
A	B	C	D
1810	925	1770	2260
1885	1070	1770	2315
2240	1100	1920	2510
2300	1200	1920	2545
2340	1300	1920	2580



# Bottom Discharge

## MD-W - Mixers with Bottom Discharge System and Double Mixing Tool

Capacity: 160, 240 and 400 kg

Mixer with a bottom discharge system suitable for larger bakeries and industrial use. The dough is unloaded onto a conveyor belt or into a movable bowl. Mixing system with dual tool (MDW-Line).

This compact system features two or more series of mixers that feed the dough directly into the production lines, while an optional extension offers a system for letting the dough rest.

The machine was designed with special attention paid to various aspects of hygiene and functionality. In particular, the cleaning of the bowl closing cap was a priority. The bowl transmission guarantees constant rpm to improve the quality of the dough. The same transmission was conceived to last longer and requires less maintenance compared to the classic clutch wheel transmissions used in this sector.

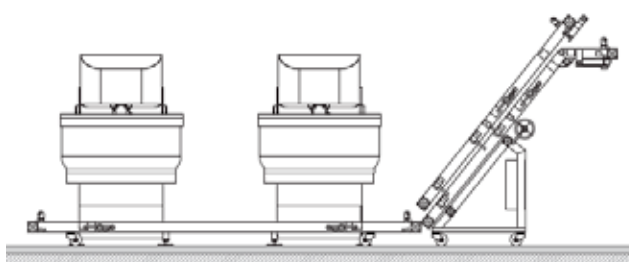
### Options

- Speed control system for tools and bowl (VDS-Vario Drive System)

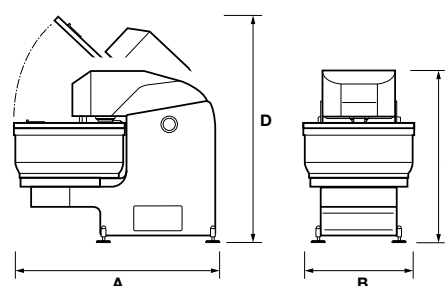
Bottom Discharge System



Double Mixing Tool



Example of configuration - two MD-mixers with transport belt under



### Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	WEIGHT
<b>MD-W 160</b>	160 kg	100 kg	270 l	9.0 kW/15.0 kW	2.2 kW	1250 kg
<b>MD-W 240</b>	240 kg	150 kg	380 l	9.0 kW/15.0 kW	2.2 kW	1700 kg
<b>MD-W 400</b>	400 kg	250 kg	600 l	13.0 kW/23.0 kW	2.2 kW	2500 kg

### Measurements

DIMENSIONS MM			
A	B	C	D
1810	925	1770	2260
1885	1070	1770	2315
2300	1200	1920	2545



**We have the equipment and expertise  
you need for your bakery**



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

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