Product Presentation

Dough Mixers

SVEBA DAHLEN

The baker's best friend

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 Range

Fixed Bowl Mixers

M1 A

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

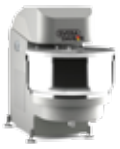
Capacity:
160, 240 and 400 kg

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 A – Spiral Mixer with Fixed Bowl

Capacity: 30 and 40 kg

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

Features

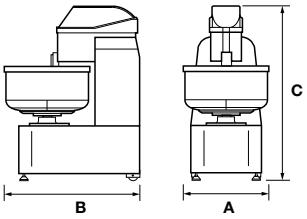
The M1 A has two speeds, one-way bowl rotation, belt transmissions, automatic version with electronic timers. Available with single-phase motor and inverter.

The central part of the bowl is raised and rounded, improves dough quality and reduces 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
M1 30 A	30 kg	18 kg	50 l	1.0 kW/2.0 kW	259 kg
M1 40 A	40 kg	25 kg	60 l	1.5 kW/3.0 kW	284 kg

Measurements

DIMENSIONS MM A	B	C
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.

Features

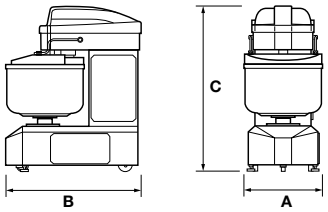
Fixed bowl spiral mixers with two motors, two speeds with two way bowl rotation allowing to reverse the bowl in 1st speed. Automatic timer.
Standard with stainless steel bowl, spiral tool and breaker bar.

Options

- Bowl scraper, fixed
- Infrared temp. measure system
- Beater for pastry dough
- PTC Temperature probe
- Bowl with drain plug
- Touch screen
- 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	POWER SUPPLY	WEIGHT
MX 60	60 kg	37 kg	112 l	1.5 kW/3.0 kW	3.55 kW	350 kg
MX 80	80 kg	50 kg	154 l	2.1 kW/3.7 kW	4.25 kW	380 kg
MX 120	120 kg	75 kg	185 l	2.1 kW/4.8 kW	5.35 kW	431 kg
MX 160	160 kg	100 kg	270 l	7.5 kW/12.5 kW	13.25 kW	570 kg
MX 200	200 kg	125 kg	310 l	7.5 kW/12.5 kW	13.25 kW	615 kg

Measurements

	DIMENSIONS MM		
	A	B	C
MX 60	668	1170	1256
MX 80	698	1185	1256
MX 120	779	1295	1384
MX 160	885	1404	1466
MX 200	946	1465	1466

Fixed Bowl

M Premium - Spiral Mixer with Fixed Bowl
Capacity: 50, 60, 80, 120, 160 and 200 kg

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

Features

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.

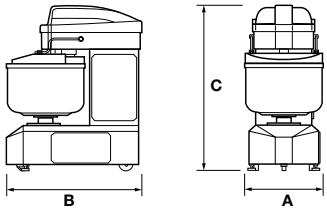
Options

- 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:
  (**M 50 P,** 3.0/5.2 kW **M 60 P,** 3.0/5.2 kW **M 80 P,** 3.0/5.2 kW
  M 120 P, 3.0/6.25 kW **M 160 P,** 9.0/15.0 kW **M 200 P,** 9.0/15.0 kW)

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	POWER SUPPLY	WEIGHT
M 50 P	50 kg	30 kg	80 l	2.1 kW/3.7 kW	4.25 kW	440 kg
M 60 P	60 kg	37 kg	100 l	2.1 kW/3.7 kW	4.25 kW	449 kg
M 80 P	80 kg	50 kg	123 l	2.1 kW/3.7 kW	4.25 kW	453 kg
M 120 P	120 kg	75 kg	185 l	3.0 kW/5.2 kW	5.75 kW	549 kg
M 160 P	160 kg	100 kg	270 l	7.5 kW/12.5 kW	13.25 kW	780 kg
M 200 P	200 kg	125 kg	310 l	7.5 kW/12.5 kW	13.25 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 Premium - Spiral Mixer with Fixed Bowl, 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 at 1.5 m height onto a table or at 2.0 m height into a divider hopper.

Available in left or right tipping execution

Features

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
- Stronger motors:
  (**MT 80 PT/PD,** 3.0/6.25 kW **MT 120 PT/PD,** 3.0/6.25 kW
  MT 160 PT/PD, 9.0/15.0 kW **MT 200 PT/PD,** 9.0/15.0 kW
  MT 240 PT/PD, 9.0/15.0 kW)

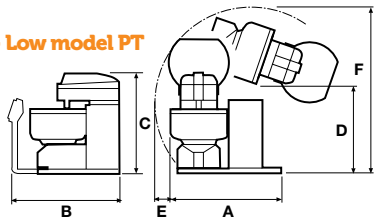
Reliable heavy-duty construction

Bowl safety lid

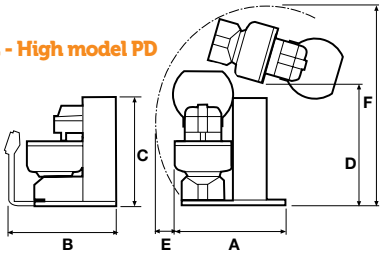
Easy to operate

High model PD, tipping right

1 - Low model PT



2 - High model PD



Technical

	MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
1	**MT 80 PT**	80 kg	50 kg	154 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	963 kg
2	**MT 80 PD**	80 kg	50 kg	154 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1347 kg
1	**MT 120 PT**	120 kg	75 kg	185 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1004 kg
2	**MT 120 PD**	120 kg	75 kg	185 l	3.0 kW/5.2 kW	0.55 kW	5.75 kW	1388 kg
1	**MT 160 PT**	160 kg	100 kg	270 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1395 kg
2	**MT 160 PD**	160 kg	100 kg	270 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1820 kg
1	**MT 200 PT**	200 kg	125 kg	310 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1485 kg
2	**MT 200 PD**	200 kg	125 kg	310 l	7.5 kW/12.5 kW	0.75 kW	13.25 kW	1900 kg
1	**MT 240 PT**	240 kg	125 kg	386 l	7.5 kW/12.5 kW	1.10 kW	13.6 kW	1535 kg
2	**MT 240 PD**	240 kg	125 kg	386 l	7.5 kW/12.5 kW	1.10 kW	13.6 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.

Features

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.

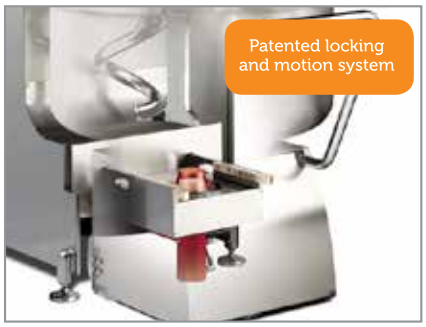
Elimination of the oscillating movements of the head while mixing a fully loaded bowl and with particularly dry doughs. This feature translates into a constant distance of the spiral from the bottom of the bowl to improve the quality of the dough mixture and sheeting.

Options

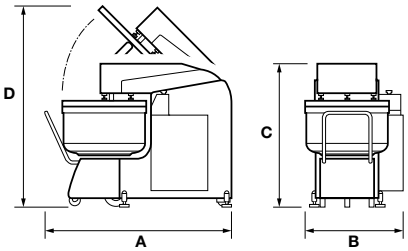
- Extra bowl, MRC
- Bowl scraper, fixed
- Infrared temperature measure
- PTC temperature probe
- Beater for pastry dough
- Quick change syst. for tools
- Spiral for quick change system
- Beater for quick change system
- Bowl with drain plug
- Touch screen
- Vario drive system
- Removable bowl scraper
- Stainless steel finish
- Stronger motors:
  (**MR 80 P,** 4.0/7.6 kW **MR 120 P,** 4.0/7.6 kW
  MR 160 P, 9.0/15.0 kW **MR 200 P,** 9.0/15.0 kW
  MR 240 P, 11.0/18.0 kW)

Optional touch screen

Soft moving bowl lid



Patented bowl locking and motion system



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MR 80 P	80 kg	50 kg	154 l	3.0 kW/6.25 kW	1.1 kW	7.35 kW	1100 kg
MR 120 P	120 kg	75 kg	181 l	3.0 kW/6.25 kW	1.1 kW	7.35 kW	1150 kg
MR 160 P	160 kg	100 kg	270 l	7.5 kW/12.5 kW	1.1 kW	13.6 kW	1250 kg
MR 200 P	200 kg	125 kg	310 l	7.5 kW/12.5 kW	1.1 kW	13.6 kW	1390 kg
MR 240 P	240 kg	150 kg	380 l	9.0 kW/15.0 kW	1.1 kW	16.1 kW	1500 kg

Measurements

	DIMENSIONS MM			
	A	B	C	D
MR 80 P	1775	904	1470	1920
MR 120 P	1815	939	1470	1920
MR 160 P	2001	1027	1500	2051
MR 200 P	2031	1060	1500	2058
MR 240 P	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.

Features

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.

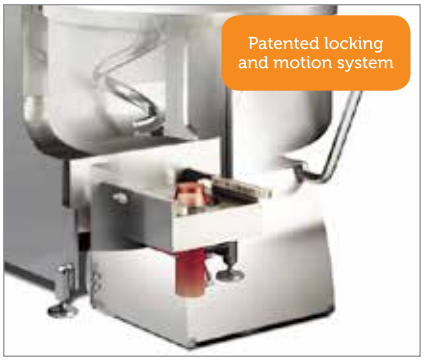
The hydraulically controlled cone engages under the bowl, maintains constant pressure during use and eliminates any possibility of slippage or wear.
The taper shaft gives rotating motion to the bowl and guarantees a constant number of bowl revolutions thereby increasing the dough quality and machine 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.

Removable bowl on trolley

Options

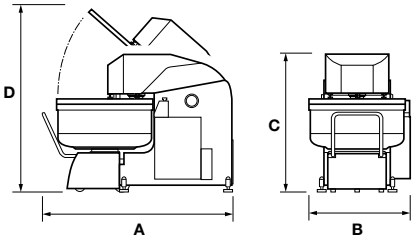
- Extra bowl, MRC
- Bowl scraper, fixed
- Infrared temperature measure
- PTC temperature probe
- Beater for pastry dough
- Bowl with drain plug
- Touch screen
- Removable bowl scraper
- Stainless steel finish



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	POWER SUPPLY	WEIGHT
MR 300 P	300 kg	185 kg	450 l	11.0 kW/18.0 kW	1.5 kW	19.5 kW	1800 kg
MR 350 P	350 kg	225 kg	500 l	15.0 kW/22.0 kW	2.2 kW	24.2 kW	2210 kg
MR 400 P	400 kg	250 kg	600 l	15.0 kW/22.0 kW	2.2 kW	24.2 kW	2300 kg
MR 500 P	500 kg	300 kg	700 l	22.0 kW/30.0 kW	2.2 kW	32.2 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.

Features

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):

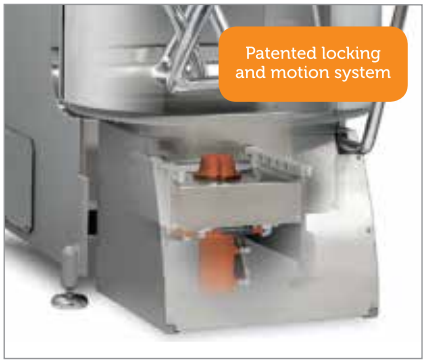
- Wheat flour
- Rye flour
- Wholemeal
- Delicate dough or doughs with fruit
- Cracker or yeast doughs with high levels of fat and sugar
- It is also possible to mix fat creams and other fillings such as chocolate, nougat and truffle fillings.

Options

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

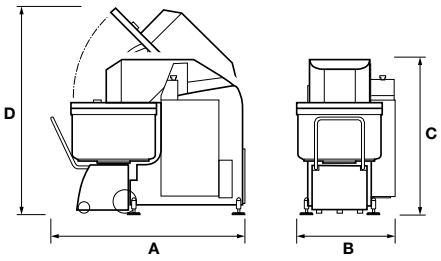
Removable bowl on trolley

Patented bowl and locking 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	POWER SUPPLY	WEIGHT
MW 160	160 kg	100 kg	270 l	9.0 kW/18.0 kW	2.2 kW	20.2 kW	1900 kg
MW 240	240 kg	150 kg	380 l	13.0 kW/22.0 kW	2.2 kW	24.2 kW	2150 kg
MW 400	400 kg	250 kg	600 l	26.0 kW/37.0 kW	2.2 kW	39.2 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.

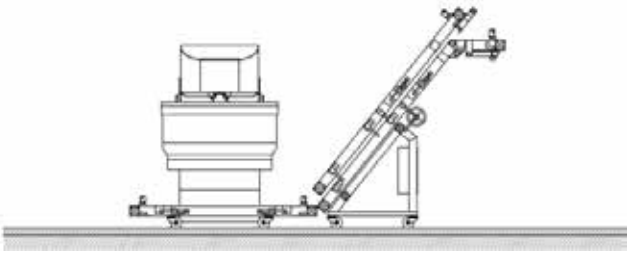
Features

This compact system features two or more series of mixers that feed the dough directlyinto 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.

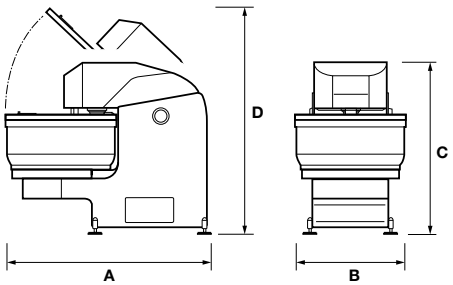
Options

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



Example of configuration - MD-mixer with transport belt under

Bottom Discharge System



Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MD 160	160 kg	100 kg	270 l	9.0 kW/15.0 kW	1.1 kW	16.1 kW	1250 kg
MD 240	240 kg	150 kg	380 l	9.0 kW/15.0 kW	1.1 kW	16.1 kW	1700 kg
MD 350	350 kg	225 kg	500 l	11.0 kW/18.0 kW	2.2 kW	20.2 kW	2410 kg
MD 400	400 kg	250 kg	600 l	13.0 kW/23.0 kW	2.2 kW	25.2 kW	2500 kg
MD 500	500 kg	300 kg	700 l	18.5 kW/26.0 kW	2.2 kW	28.2 kW	2696 kg

Measurements

DIMENSIONS MM A	B	C	D
1810	925	1770	2260
1895	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

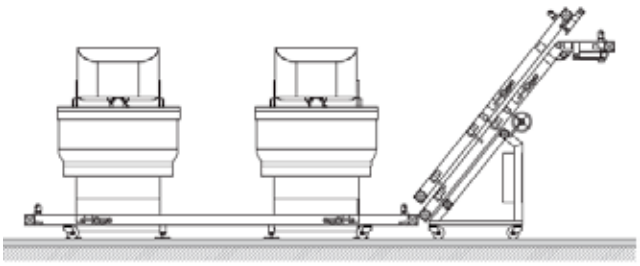
Mixer with a bottom discharge system suitable for larger bakeries and industrial use. The dough is unloaded onto a conveyor belt or into a movable bowl. Mixing system with dual tool (MDW-Line).

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

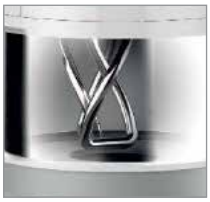
- **Speed control system for tools and bowl** (VDS-Vario Drive System)

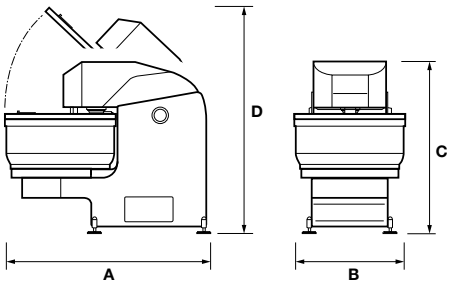


Example of configuration - two MD-mixers with transport belt under

Bottom Discharge System

Double Mixing Tool





Technical

MODEL	DOUGH CAPACITY	FLOUR CAPACITY	BOWL VOLUME	POWER OF SPIRAL 1:ST/2:ND SPEED	POWER OF BOWL	POWER SUPPLY	WEIGHT
MD-W 160	160 kg	100 kg	270 l	9.0 kW/15.0 kW	2.2 kW	17.2 kW	1250 kg
MD-W 240	240 kg	150 kg	380 l	9.0 kW/15.0 kW	2.2 kW	17.2 kW	1700 kg
MD-W 400	400 kg	250 kg	600 l	13.0 kW/23.0 kW	2.2 kW	25.2 kW	2500 kg

Measurements

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

ILLUSTRATION & INFORMATION, BORÅS

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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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