



The PAO fork mixers with fixed-braked bowl are meant for the mixing of traditional bread, speciality bread, croissantse, milk bread, pizza dough, etc.

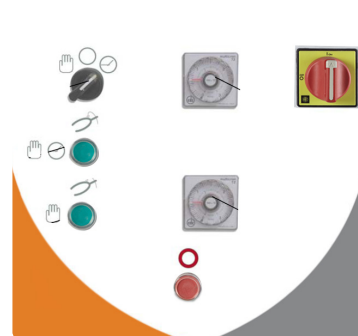
They ensure a gentle mixing, while respecting the crucial stages required for the perfect and soft oxygenation of the dough without overheating.



- + Steel frame, covered with epoxy paint for food use.
- + The mixers are equipped with a two speeds motor, protected by a thermic relay.
- + The helical shape of the mixing tool brings a large amount of air into the dough, without excessively overheating or altering the flavour of the bread.
- + Its characteristic shape, combined with the specific geometry of the bowl, prevents the dough from spilling over while ensuring its optimal oxygenation, even for small quantities.
- + The braked bowl precisely controls the mixing speed, depending on the tenacity of the dough.
- + The controls are protected by two metal reinforcements to avoid ripping the buttons.
- + Assistance of descent of the tool to insure a minimum effort for the user.
- + The loading height of the bowl is designed to reduce movements and non-ergonomic positions.
- + Automatic control : two timers for the automatic shift to second speed.



Manual control (EM)



Automatic control (EL)

■ Technical data

	PAO 160
Manual gear shifting (EM)	●
Automatic gear shifting (EL)	€
Aluminium bowl	●
Stainless steel bowl	€
Plastic cover	●
Electrical supply	400V / TRI+T / 50Hz
Power (kW)	5,5
Rated current (A)	19,7
Maximum bowl capacity (L)	330
Minimum water pouring capacity (L)	20
Maximum water pouring capacity (L)	60
Minimum flour capacity (kg)	34
Maximum flour capacity (kg)	100
Minimum dough capacity (kg)	54
Maximum dough capacity (kg)	160
Tool speed (t/min)	52 - 78
Weight - aluminium bowl (kg)	460
Weight - stainless steel bowl (kg)	470
Packing (WidthxDepthxHeight)	1450 x 1170 x 1400 mm Net weight 300 kg

● standard € paying option

■ Dimensions

