

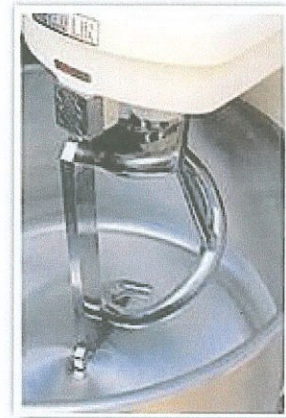
- **AE-3035**
- **AE-4065**
- **AE-5080**
- **AE-75K**
- **AE-100K**

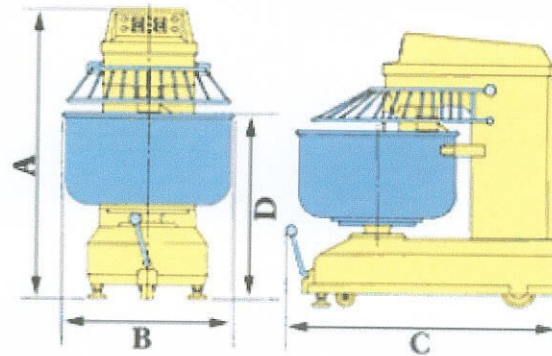
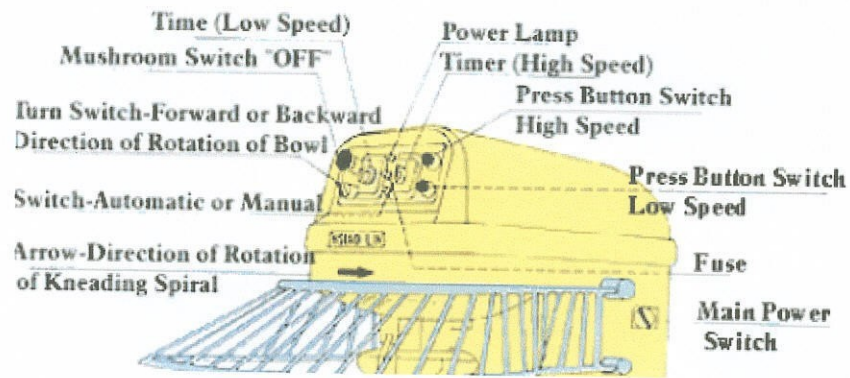
Strong stainless steel spiral agitator, guide bar, and bowl are designed to meet baking industry sanitation standard. Two heavy duty motors, one to drive spiral, one to drive bowl.

FEATURES:

- As lift safety guard, the mixer is automatically shut off to meet safety requirements. The mixer only works when the safety guard is down. Stainless steel grid guard is standard. PVC-fiber solid guard is also available.
- High efficiency two-speed assures complete blending dough to give positive results within 7-10 minutes every time.
- Positive timers, automatically control mixing time. One for slow speed and the other one for high speed. In case of timers failure, machine still can run with special switch.
- New, special mixing technology, synchronized speed with reverse turning bowl, intensively knead dough downward keep dough cooler and higher efficiency effects
- Positive spiral mixing provides dough with water absorption ability and much more volume to assure more uniform texture.
- Powerful, long life motor itself can change speed, without shifting gears, with minimum maintenance required.

- Bowl has two rotary directions available, forward and backward.
- Machine frame is made of cast iron.
- Electric: Any three phase electrics are available





Model No.	Capacity			Machine dimension				Machine net Weight kgs	Motor power	
	Flour kgs	Dough kgs	Bowl liter	Height (A) inch	Width (B) inch	Depth (C) inch	Bowl height (D) inch		Agitator HP	Bowl HP
AE-3050	30	50	80	45	22	41	29	410	3	1
AE-4065	40	65	100	45	26	41	29	450	4	1
AE-5080	50	80	120	47	28	45	33	520	5	1.5
AE-75K	75	120	180	51	32	48	35	550	8.5	2
AE-100K	100	160	240	61	37	63	38	1150	12	5