AVANT FORCE

240
300
400
500



INDUSTRIAL DOUBLE SPIRAL MIXER WITH REMOVABLE BOWL

Reliable, minimal maintenance requirements

Produces high quality dough

High productivity performance

DOUBLE SPIRAL SYSTEM WITH FIXED COLUMN
Experience accumulated over the years has proved that the optimal system for different types of dough is the fixed column system with double spiral.
Reduced friction means cooler temperatures for dough.
No moving parts: zero maintenance and no wear and tear for component parts.

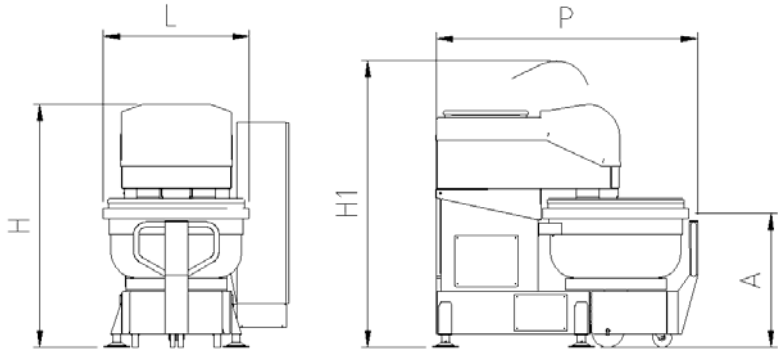
MOVEMENT TRANSMISSION FOR THE BOWL AND THE SPIRALS
Quality reduction gears guarantee serene function even after several years and guarantee durability for both ourselves and our clients.

DELICATE, EXACT AND HOMOGENEOUS DOUGHS EVEN QUICKER
This system keeps the dough round the mixer parts, thus ensuring more efficient mixing. Homogeneous transfer of dough between the two parts eliminates any residue or fibre damage.

COOLER TEMPERATURES FOR DOUGHS
The double spiral fixed column system demonstrates its efficiency in the high percentage of efficient beats carried out by the spirals which gives cooler dough temperatures.

IMPROVED PRODUCTIVITY AND RETURNS ON INVESTMENT
In many cases the double spiral can do the work of two machines. Contextual automation on the production line can allow optimal employment of personnel, bringing increased production without requiring the employment of additional personnel.

AVANT FORCE
REMOVABLE BOWL DOUBLE SPIRAL MIXER
TECHNICAL FEATURES



TECHNICAL DATA

Model		**AVANT FORCE 240**	**AVANT FORCE 300**	**AVANT FORCE 400**	**AVANT FORCE 500**
Dough capacity (min./max) *	Kg	20/240	30/300	30/400	40/500
Flour capacity (min./max) *	Kg	12/150	18/185	18/250	24/300
Water capacity (min./max) *	Lt	8/90	12/115	12/150	16/200
Bowl volume	Lt	370	460	600	700
Water/flour minimum %	%	45	45	45	45
Spiral turns 1st speed (50/60hz)	rpm	86	86	86	86
Spiral turns 2nd speed (50/60hz)	rpm	173	173	173	173
Bowl turns 1st speed (50/60hz)	rpm	8	8	7	7
Bowl turns 2nd speed (50/60hz)	rpm	16	16	14	14
Motors power 1st speed	kw	19	19	22,5	22,5
Motors power 2nd speed	kw	27	28	37	37
Input current V. 230	A	90	90	115	115
Input current V. 400	A	53	53	67	67
Spiral bar diameter	mm	58	58	60	60
Height from bowl lip A	mm	1020	1050	1090	1090
Total length P	mm	2300	2420	2570	2670
Total width L	mm	1100	1200	1300	1400
Total height H	mm	1890	1890	2010	2010
Total height with open machine H1	mm	2380	2380	2500	2500
Net weight	kg	2250	2340	2700	2820
***: capacity determined in view of % liquid/flour equal to 60**					

SUPPLIED STANDARD EQUIPMENT

Stainless steel AISI 304 bowl and contrast column	Trolley with bowl on wheels
Stainless steel closed dust guard with inspection door	Two timers setting the working time with automatic shift from 1st to 2nd speed
Stainless steel AISI 431 spirals	Selector for reverse bowl rotation at 1st speed
Movement transmission to the spirals through V belts and parallel axles reducer, to the bowl through double friction wheel with independent motors	Selector for insertion 2nd bowl speed
Two speed spirals motor and two speed bowl motors	Push button for machine head lifting/release of the trolley with the presence of operator
Structure made of grey RAL 9007 coated steel, raised from ground on stainless steel feet	Push button for machine head descent/connection of the trolley with the presence of the operator
Head lifting/descent and release/connection of the trolley through oil-pressure cylinders	Overvoltage and overload motor protection
Bowl thrust rollers	Tension 400 V – frequency 50 Hz – 3 phases
Spiral shaft bearings cover	Operating/Maintenance Instructions and CE statement of Compliance
Four meters of cable with CEE plug	Pallet packaging with nylon

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure – finishing with glass micro-balls blasting	Dry ice blowing in: dough cooling system
Extra bowl-carrying trolley	Micro-ingredients automatic introduction tanks controlled by computer
Controls by PLC and touch screen	Bowl scraping device
Contact probe sensing the dough temperature	Special voltage/frequency: 230/50/3 220/60/3 380/60/3
Small openings for water and flour loading	Automatic opening at the end of cycle
Bowl oiling system controlled by computer	Controls on left side
Power meter	Wooden crate