

Forward-looking spiral mixing technology
for optimal baking quality.



Square-spiral mixing technology kneads optimal dough.

The large curved stainless steel spiral with its special square profile grants you important advantages. The natural ingredients of your dough are gently handled and are less squeezed between spiral and bowl (minimal warming of the dough). The MAXIMAT square-spiral mixing technology kneads all kinds of dough from the smallest to the largest amount optimally.

The result:

Easy to process dough of the best quality and working consistency.

Better Mixing Automatically!

The MAXIMAT mixing bowl has its own drive and can in the first mixing speed rotate contrary to the turning direction of the spiral. (for up to 90 seconds)

This enables quick and intensive mixing and the development of dust is considerably reduced.



SPS-Kneading Automatic.

The SPS-kneading automatic with continuous temperature reading of the dough is easy to operate and controls the kneading process by time or temperature thus helping to obtain constant, optimal dough.

Exemplary ergonomic.

By the ergonomically optimized high bowl

position, the dough can be taken out in a convenient way. Cleaning of bowl and spiral become much easier.

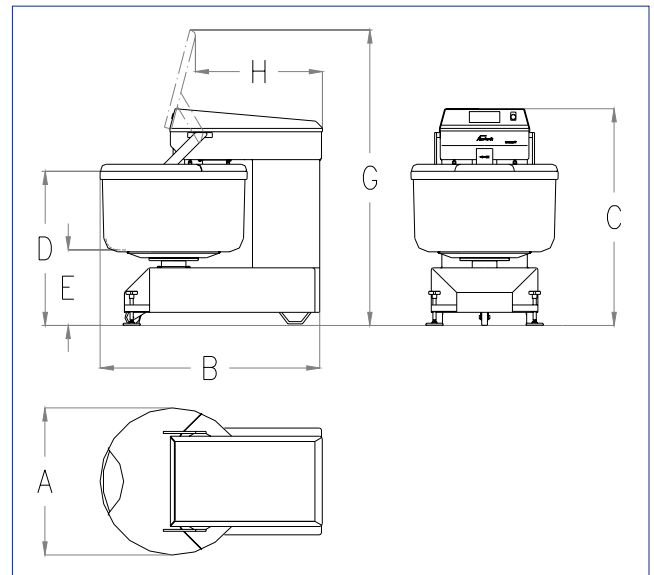
The transparent bowl cover is ergonomically advantageous as it allows to watch the kneading process without problem.



MAXIMAT: Better mixing automatically with advanced technology.

Technical details:

Type Maximat	S40	S80	S120	S160
Dimensions in mm				
A	556	675	780	896
B	990	1065	1250	1354
C	1193	1193	1320	1320
D	815	870	910	940
E	465	481	455	455
G	1492	1560	1670	1775
H	600	600	790	800
bowl capacity in l	72	123	184	270
kneading capacity kg dough * 40	80	120	160	
kneading capacity kg flour *	25	50	75	100
spiral 1st speed UpM	100	100	93	93
spiral 2nd speed UpM	200	200	186	186
bowl speed UpM	18	18	18	18
net-weight kg	430	480	660	700
electr. connection kW	2,2/4,4	2,4/4,4	3,5/8,6	3,5/8,6
fuse A	20	20	32	32
slow at 400 V / 50 Hz				



* Capacities are based on standard American white bread mixes having 60 % absorption or more.

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