# OXYGENE

## SPIRAL MIXER

**OXYGENE 45**

OXYGENE 45 is a spiral mixer with an electromechanical or electronic control, with a mixing capacity ranging from 5.5 à 99 lb of dough.

The spiral mixers OXYGENE ensures a smooth mixng, without heating, while respecting the steps required for a perfect oxygenation for traditional bread, speciality bread, croissants, milk bread, pizza dough, etc.

BERTRAND PUMA

STOP FLOUR DUST - STOP AUX POUSSIÈRES DE FARINE -

| technical data | |
|---|---|
| Maximum bowl capacity | 15.8 gal |
| Min. water pouring capacity | 0.3 gal |
| Max. water pouring capacity | 3.9 gal |
| Min. flour capacity | 3.3 lb |
| Max. flour capacity | 66 lb |
| Min. dough capacity | 5.5 lb |
| Max. dough capacity | 99 lb |
| Bowl speed | 10-20 r/min |
| Tool speed | 100-200 r/min |
| Weight | 496 lb |
| Electronic control | ✓ |
| Transparent cover against flour spillage | ✓ |
| Infrared temperature probe | $ |
| **connections** | |
| Electrical supply | 208V~TRI+N+T/ 60Hz |
| Power | 1.5 kW / 2 Hp |
| Rated current | 7,2 A<br>Protection D Curve 20 A |

**legend**

✓ standard $ paying option

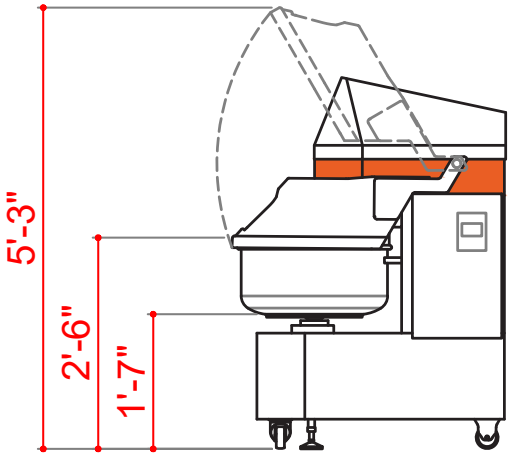
**NON CONTRACTUAL DATA**

## Features

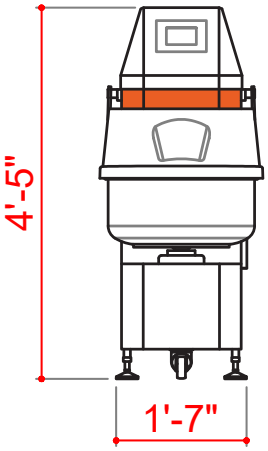
- Metal frame and stainless steel bowl.
- Ergonomic bowl height.
- Flat bowl bottom to concentrate dough in the tool working area.
- The mixers are equipped with a two-speed tool motor. Transmission is by belts.
- The spiral tool is made of stainless steel, as is the central reaction arm.
- Anti-flour-spray cover as standard.
- Wheels at the rear of the frame and adjustable cylinders at the front for greater stability.
- **Touch control :**
  - Manual mode ;
  - Customized recipe mode: up to 8 programmable phases (speeds, direction of rotation, resting, autolysis, folds, alarms);
  - Expert mode: production parameters and statistics;
  - Calculator.
- **Option** : An infrared temperature sensor detects surface temperature and displays it on the control unit.

# IMPLEMENTATION

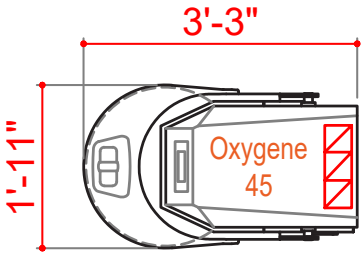
## DIMENSIONS




side view




front view




top view

Non contractual documentation - 01/2024

MANY AND MORE,
REAL GOODS

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