Mech Masz
Szczeciński

V-MIX

V-Mix

Planetary mixers 60/80/100/120 litres

V-MIX

V-MIX
80
Programming
up to 20 recipes
User-friendly control panel
Safety during mixing
3 tools included as standard
Easy to clean
Raise and lower the bowl
without removing the working tool
Aeration system as option

Move the bowl without removing tools

Efficient batteries

V-MIX

move the bowl without removing tools

simple and safe control

60 l
120 l

bowl from 60 up to 120 liters

20

program up to 20 recipes

THE SERIES OF PLANETARY BEATERS V-MIX IS ALREADY A PROVEN DESIGN, WHICH IS POPULAR NOT ONLY IN POLAND, BUT ALSO WORLDWIDE.

- Continuous speed change – inverter control,
- Possibility of programming up to 20 recipes
- Mixing time settings
- Mixer bowl lifted automatically
- 3 tools included as standard
- Mixing bowl in set
- Easy to clean
- Raise and lower the bowl without removing the working tool
- Short time of processing dough

BEST SOLUTIONS

Planetary mixer V-Mix

Robust construction and innovative solutions used in the construction of the mixer put the machine at the forefront of top models from around the world. A number of technical solutions allow it to work with dough and masses in the entire bakery and confectionery industry.

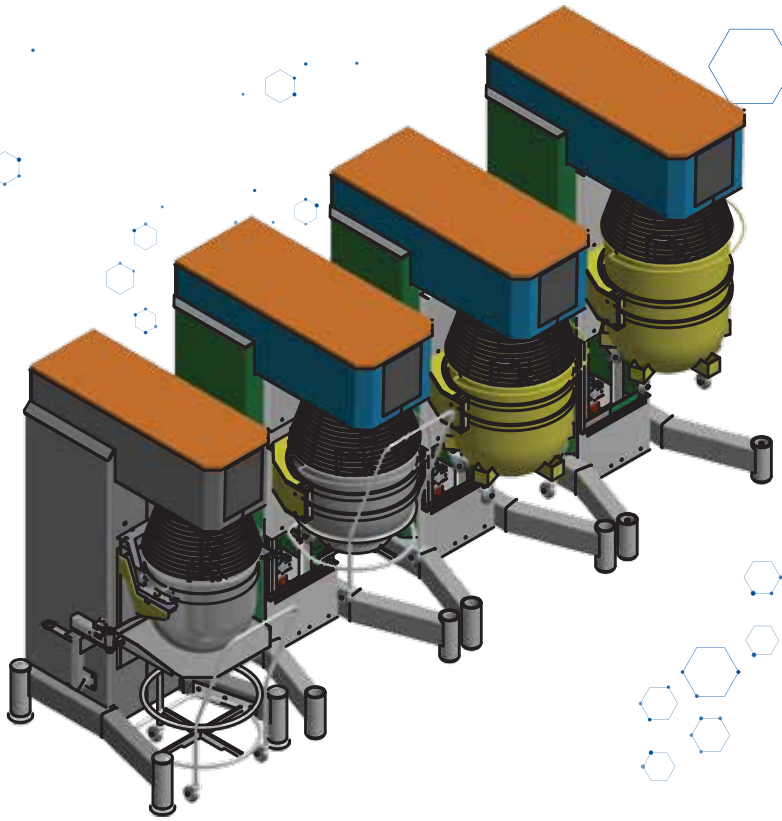
Thanks to the mechanical system of lifting and lowering the bowl, there is no need to remove the tool. This guarantees continuous and efficient work on the production line. Modern solutions in the design of gears ensure high efficiency of the mixer while reducing energy consumption. The planetary mixer makes it possible to process small quantities of dough, cream or paste.

An additional option to be considered is a special system for aerating the mass in the bowl. The aeration of the mass ensures quick whipping, while the final quality of the product is significantly higher. It is worth noting that the reduced whisking time has an impact on lowering the temperature of the mixed dough. Innovative 3D shape of the whisk

The series of planetary beaters V-Mix is already a proven design, which is popular not only in Poland, but also worldwide.

V-MIX

AVAIBLE MODELS

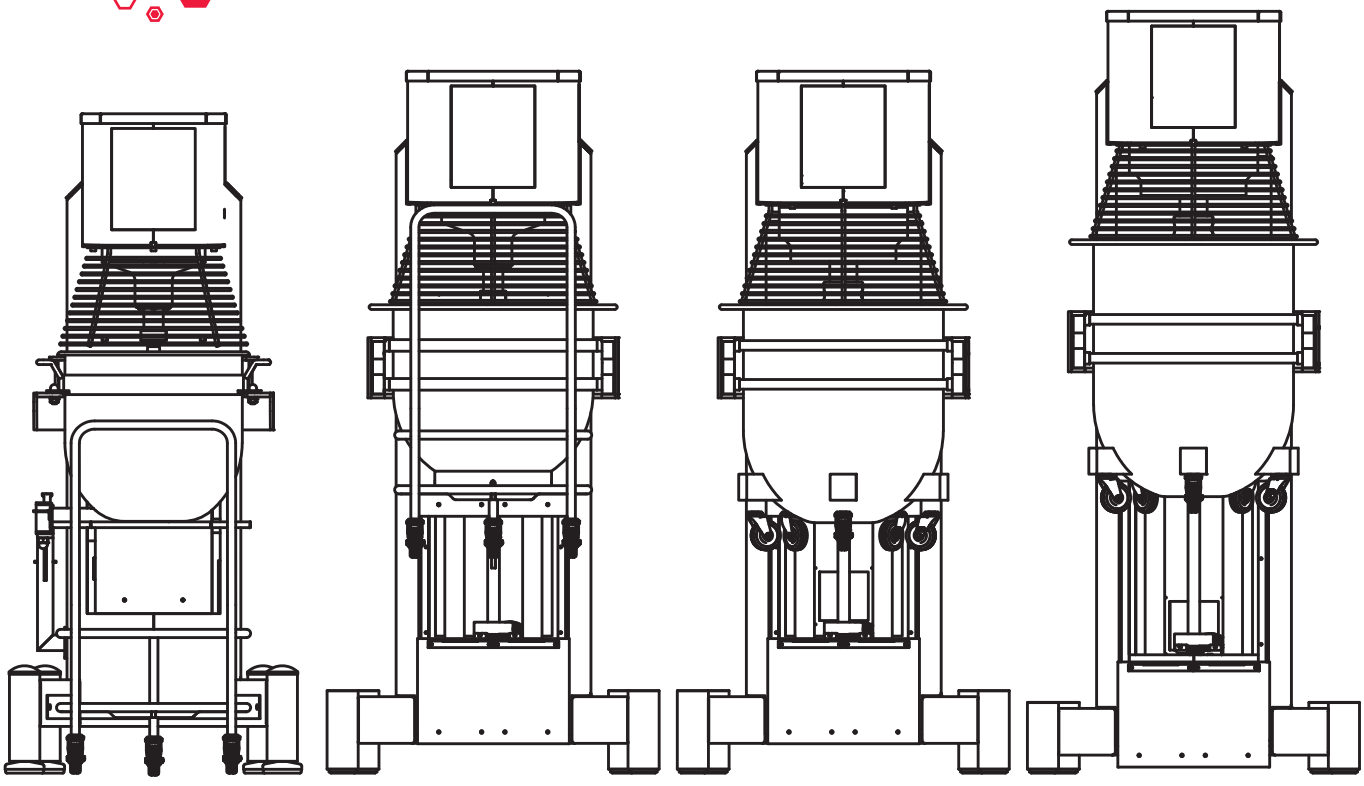


V-MIX: 60 LITRES

V-MIX: 80 LITRES

V-MIX: 100 LITRES

V-MIX: 120 LITRES



TECHNICAL INFORMATION

	V-MIX 60	V-MIX 80	V-MIX 100	V-MIX 120
Tool rotation (rpm)	90 - 270	90 -270	90 -270	90 -230
Head rotation (rpm.)	23 - 98	23 -98	45 -130	45 -115
Width (mm) A	860	860	860	860
Length (mm) B	1102	1102	1102	1102
Height (mm) H	1803	1803	1803	1965
Weight (kg)	460	460	490	490
Installed power (kW)	2.5 / 3.3	4	4.5	4.5
Voltage (V)	230 / 400	230 / 400	230 / 400	230 / 400
Frequency (Hz)	50	50	50	50
Noise when running without load dB	< 85	< 85	< 85	< 85

Leader in the industry

MECH-MASZ Szczeciński Sp. z o.o. Sp. k. established in 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.

Mech Masz Szczeciński

You're investing in future

MECH-MASZ Szczeciński

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