



MIXERS

Whether it be a craft baker mixing small batches of dough for a variety of different products, a manufacturer whose specific products need a specialist machine, or a bulk producer requiring a sophisticated automatic mixing line, Scobie & McIntosh Ltd have the required technology.

- Fixed and removable bowl spiral mixers
- Automatic adjustment
- Specialist Spiral Mixers
- Industrial High Speed Planetary Mixers
- Planetary Mixers from 10 litres upwards
- Fully automated mixing parts

MAJOR Line: Spiral Mixers with removable bowl

Offering a large range of capacities, from 80 till 300 kg of dough, this line of removable bowl mixers is able to meet the requests of all types of production, from the small bakery to the supermarket, up to the big industrial bakery.

With its sturdy construction, optimal dimensions and good power reserves, this line of mixers is suitable for the preparation of a wide range of products in a minimum space. Each mixer can be fitted with many options such as a temperature sensor, bowl scraper, drain plug and self-opening stainless steel bowl lids.

Bowls are driven by 2 sets of friction wheels running on the milled border of the bowls to increase the grip effect. With hydraulic bowl locking and head lifting mechanisms, the machine is almost maintenance-free.



MAJOR		80	120	160	200	250	300
Maximum dough capacity	kg	80	120	160	200	250	300
Maximum flour capacity	kg	50	75	100	125	150	175
Bowl volume	l	154	186	266	409	409	421
Bowl diameter	mm	680	750	850	910	1050	1065
Floor to bowl rim height - C -	mm	835	835	878	878	878	878
Power of spiral tool motor (1 st speed)	kW	4	4	6	6	9	9
Power of spiral tool motor (2 nd speed)	kW	8	8	12	12	15	15
Power of bowl motor	kW	0,75	0,75	0,75	0,75	0,75	0,75
Power of hydraulic unit motor	kW	0,75	0,75	0,75	0,75	0,75	0,75
Length with head closed - A -	mm	1589	1589	1833	1833	1973	1973
Length with head open and bowl trolley released - E -	mm	1933	1933	2164	2164	2304	2304



MIXERS

ACTIVE Line: Spiral Mixers with fixed bowl

This line of fixed bowl mixers distinguishes itself for the following features:

- An innovative and sturdy structure.
- A stainless steel outer body which protects against rust.
- Closed bowl covers to avoid flour powder emissions.
- Two motors, one for the bowl and one for the spiral tool rotation.
- Great power reserves.
- Reduced overall dimensions that guarantee the maximum output in a minimum space.
- Great ability to mix both small and large quantities of dough.
- Practically maintenance-free.

This mixer is equipped with an ergonomic control panel, located on the front of the head cover, which is both easily accessible and easy to use.

ACTIVE		60	80	120	160	200
Maximum dough capacity	kg	60	80	120	160	200
Maximum flour capacity	kg	36	50	75	100	125
Bowl volume	l	115	130	186	266	306
Bowl diameter	mm	670	670	750	850	910
Power of spiral tool motor (1 st speed)	kW	2.0	2.0	2.06	5.9	5.9
Power of spiral tool motor (2 nd speed)	kW	3.7	3.7	4.8	10.3	10.3
Power of bowl motor	kW	0.55	0.55	0.55	0.75	0.75
Length - A -	mm	1150	1150	1265	1430	1500
Width - C -	mm	700	700	785	883	944
Height - B -	mm	1280	1280	1460	1520	1520
Weight	kg	325	330	488	675	710

FBF		50	60	80	120	160	200
Maximum dough capacity/kneading capacity Capacità massima impasto	kg	50	60	80	120	160	200
Maximum flour capacity Capacità massima farina	kg	32	36	50	75	100	125
Bowl volume Volume vasca	l	77	115	130	186	266	306
Bowl diameter Diametro vasca	mm	530	670	670	750	850	910
Power of spiral tool motor (1 st speed) Potenza motore spirale (1 ^a velocità)	kW	1.6	2.0	2.06	2.06	5.9	5.9
Power of spiral tool motor (2 nd speed) Potenza motore spirale (2 ^a velocità)	kW	3.3	4.6	4.8	4.8	10.3	10.3
Power of bowl motor Potenza motore vasca	kW	0.55	0.55	0.55	0.55	0.75	0.75
Length - A - Lunghezza - A -	mm	0.50	1150	1150	1230	1400	1460
Width - C - Larghezza - C -	mm	620	700	700	785	890	950
Height - B - Altezza - B -	mm	1250	1440	1440	1480	1605	1605
Weight Peso	kg	260	430	460	488	690	746

FBF Line: Spiral Mixers with fixed bowl

Born 40 years ago, this line of mixers is the ultimate result of constant improvements over the years, aimed to make it one of the finest products of the 21st century. Provided with two motors, each mixer model has been designed to offer the maximum production output in the minimum time and space. It can also knead small quantities of dough (as little as 5% of the max. capacity), with limited increases in the temperature of the dough.

The solid and sturdy construction and the optimal transmission power through belt drives allow this mixer to knead all types of dough including bread or Pizza. Each mixer can be fitted with many optional features such as a temperature sensor, bowl scraper, drain plug and self-opening bowl lid. The bowl lids are fully closed to avoid flour powder emissions while the spiral and bowl belt drives offer a quiet and almost maintenance free operation.

