



## SPIRAL DOUGH MIXER, 123L, 80 KG

**Model: Maximat S80**

**Article no: LT3188**

**Power supply: 400V 3Ph ~50Hz**

The large curved stainless steel spiral with its special square profile grants you important advantages. The 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. The SPS-kneading automatic with a continuous temperature reading of the dough is easy to operate. It controls the kneading process by time or temperature, thus helping to obtain constant, optimal dough. By the ergonomically optimized high bowl position, the dough can be taken out conveniently. Cleaning of bowl and spiral become much easier. The transparent bowl cover is ergonomically advantageous as it is possible to watch the kneading process.

### MAIN FEATURES

- Advanced Technology
- Automatic Operation
- Rigid Construction
- Painted Housing
- Stainless Steel Bowl and Mixing Spiral
- Two Motors
- With Safety Devices
- Four Space Saving Floor Models
- Easy to Maintain and Clean

Maximat S80, LT3188

16-01-24 (17:49)

Subject to change without notice  
For correct installation, refer to the installation manual

## TECHNICAL DATA

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<b>Model Number Specific</b>	Maximat S80
<b>Voltage (V)</b>	400
<b>Phase</b>	3
<b>Frequency (Hz)</b>	50
<b>Loading (kW)</b>	4,4
<b>Fuse (A)</b>	20
<b>Capacity (L)</b>	123
<b>Capacity, dough (kg)</b>	80
<b>Width, net (mm)</b>	675
<b>Depth, net (mm)</b>	1065
<b>Height, net (mm)</b>	1193
<b>Weight, net (kg)</b>	480
<b>Weight, gross (kg)</b>	580
<b>Volume, net (m3)</b>	0,86
<b>Volume, gross (m3)</b>	1,11
<b>Noise level &lt;(dB)</b>	70

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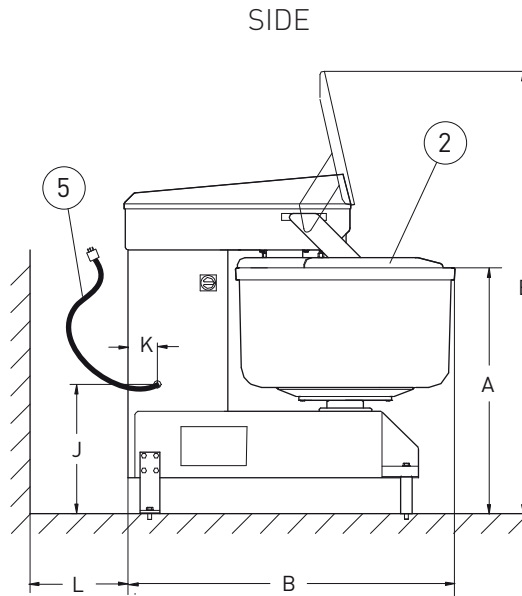
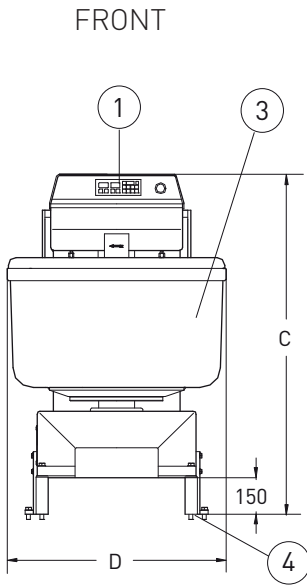
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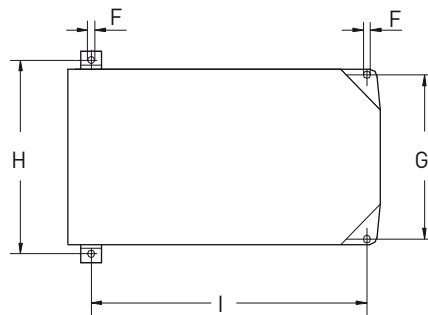
# DIMENSIONS

Model: S80 Rev. 1



- 1. Control panel
- 2. Bowl cover
- 3. Stainless steel bowl
- 4. Marine feet
- 5. Electrical connection

## DETAIL MARINE FEET



### Marine installation:

The machines are to be secured to the ship deck according to the drawing below and Installation instructions for each machine.

### Dimensions (mm)

A	B	C	D	E	F	G	H	I	J	K	L
945	1065	1268	Ø 675	1630	Ø 17	430	550	775	460	70	min 350