

Series

Pro

Automatic spiral mixers for professional production.

MODELS / DOUGH CAPACITY

50 · 70 · 100 kg

 MADE IN ITALY



ROMA / SERIES PRO

Construction & equipment

- 01 Bowl, spiral and breaker bar in high-strength stainless steel.
- 02 Stainless steel safety grille.
- 03 Heavy-gauge steel frame.
- 04 Blu Roma finish with non-toxic epoxy powder coating for food applications.
- 05 Two mixing speeds with automatic control.
- 06 Two electronic timers for automatic speed control.
- 07 V-belt transmission.
- 08 Adjustable stainless steel front feet.
- 09 One motor driving the spiral and bowl; no bowl rotation reversal.

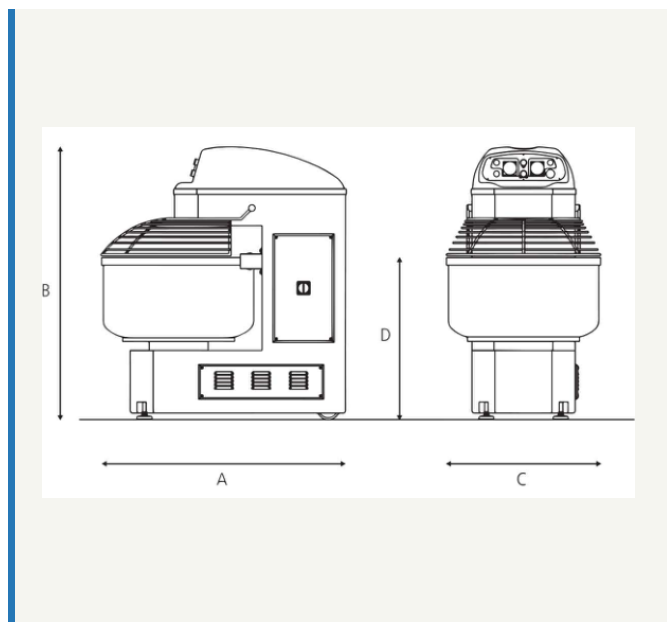
Technical data

CAPACITY, MOTORS AND DIMENSIONS

Model	Dough kg	Bowl L	Spiral motor kW	Power supply V / Hz / ~	Weight kg
R50 Pro	50	80	1.5 / 3	400 / 50 / 3	300
R70 Pro	70	100	1.5 / 3	400 / 50 / 3	325
R100 Pro	100	130	3 / 5.2	400 / 50 / 3	350

Dimensions

DIMENSIONS IN MILLIMETRES



Model	A mm	B mm	C mm
R50 Pro	1020	1230	550
R70 Pro	1070	1230	620
R100 Pro	1130	1230	740

A depth · B height · C width

Electrical system and safety devices in accordance with CE requirements.