

Spiral mixer with fixed bowl



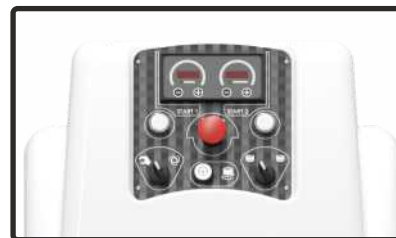
M 40 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	530
Bowl capacity (lt.)	70
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1534
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	275

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	3,25 / 6,6
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	3,25 / 6,6
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	3,85 / 14,3
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	3,25 / 15

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

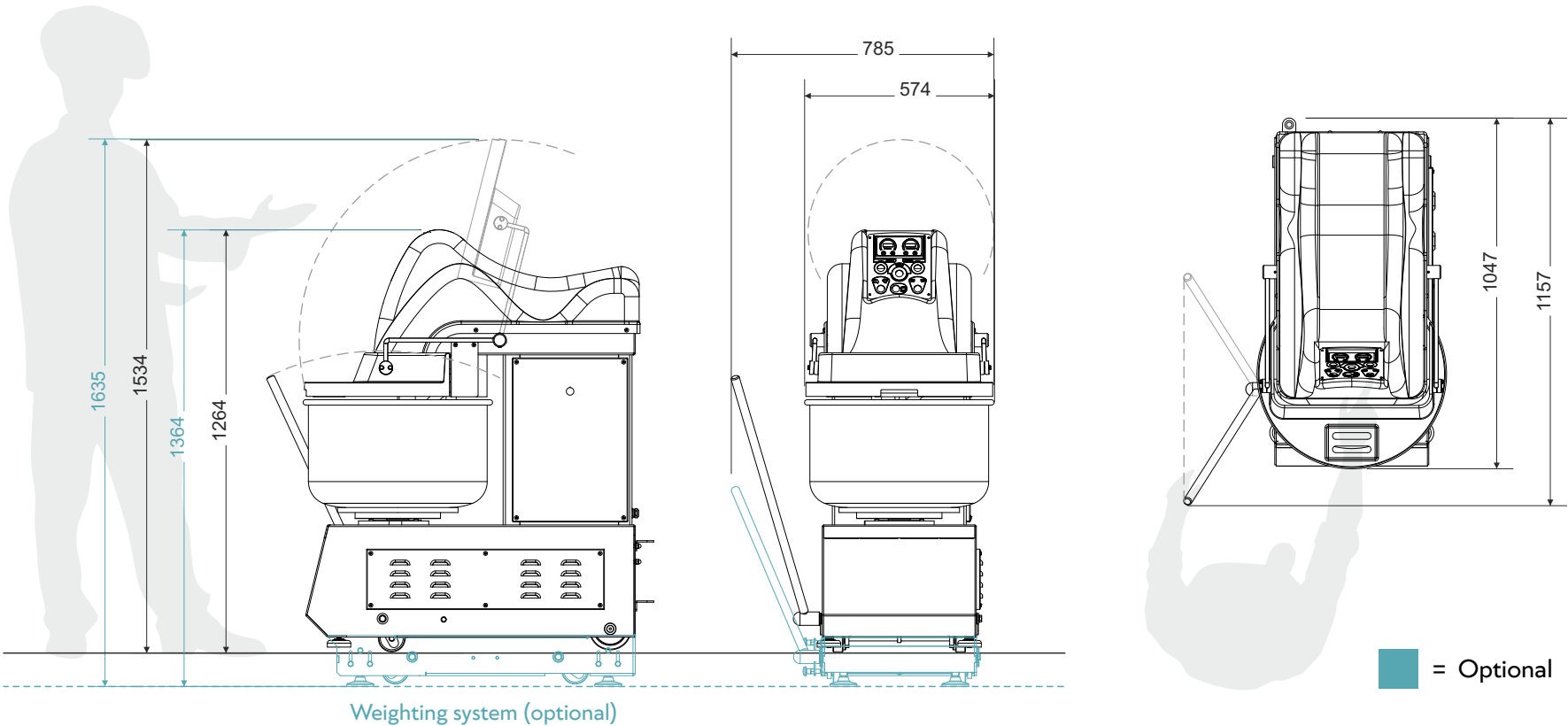
Working Parameters	
Max. dough capacity (kg)	40
Min-max flour capacity (kg)	2,5 - 25
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	-
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	Optional	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	-	
Storable recipes	-	
Number of steps	-	
Temperature probe reading	-	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	-	
6 - Color touch screen with PLC and inverter	-	
Use of the speed variator	-	
Storable recipes	-	
Number of steps	-	
Temperature probe reading	-	

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M 40 UNIMIX

Spiral mixer with fixed bowl



Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	-
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	-

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



M 60 UNIMIX

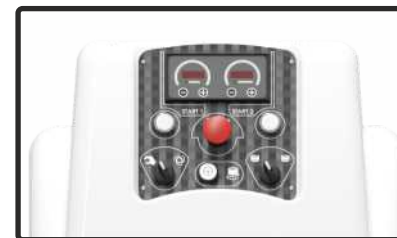
WAICO®
GROUP

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	600
Bowl capacity (lt.)	95
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1590
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	325

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	3,25 / 6,6
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	3,25 / 6,6
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	3,85 / 14,3
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	3,25 / 15

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

Working Parameters	
Max. dough capacity (kg)	60
Min-max flour capacity (kg)	3,7 - 37
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

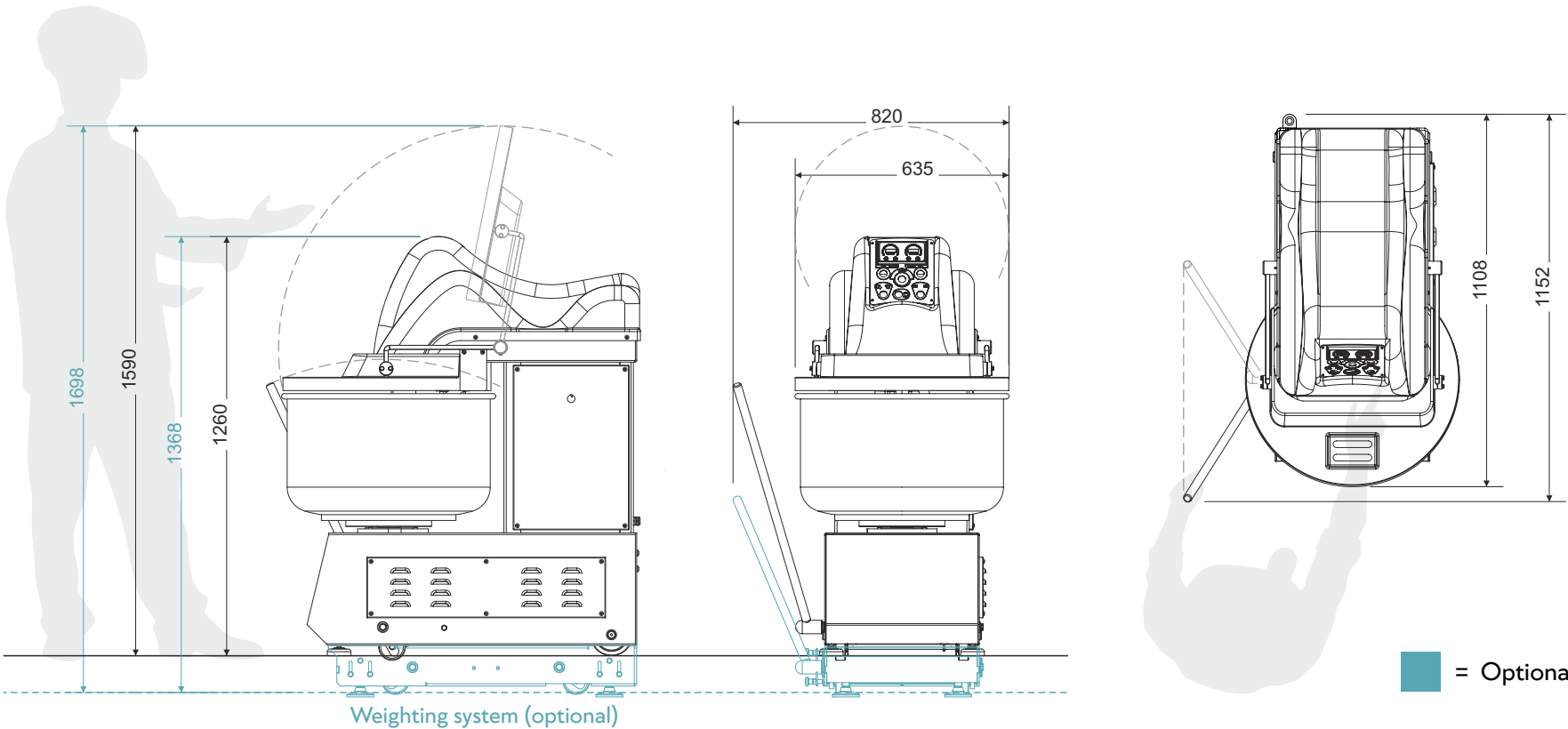
Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	Optional	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	



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M 60 UNIMIX

Spiral mixer with fixed bowl



 = Optional

Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	-
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	-

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



M 80 UNIMIX

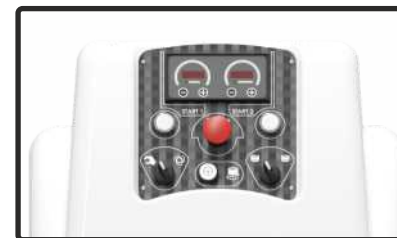
WAICO®
GROUP

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	700
Bowl capacity (lt.)	142
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1826
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	480

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	4,95 / 9,6
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	5,75 / 12,3
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	5,75 / 22,7
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	6,05 / 33,5

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

Working Parameters	
Max. dough capacity (kg)	80
Min-max flour capacity (kg)	5 - 50
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

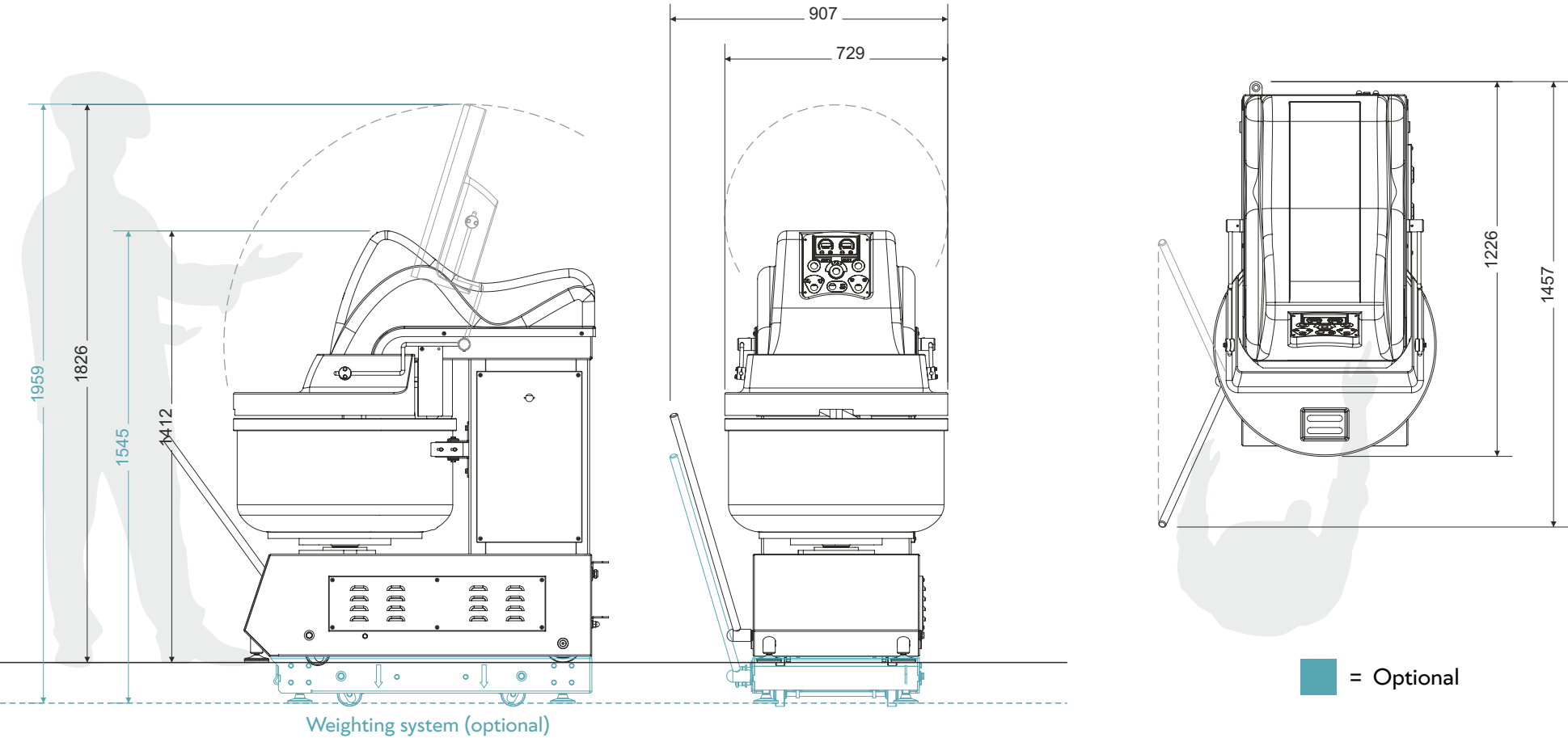
Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	Optional	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	



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M 80 UNIMIX

Spiral mixer with fixed bowl



 = Optional

Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



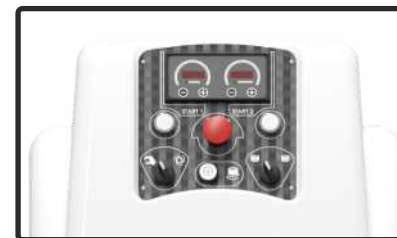
M 100 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	700
Bowl capacity (lt.)	157
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1815
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	500

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	4,95 / 9,6
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	5,75 / 12,3
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	5,75 / 22,7
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	6,05 / 33,5

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

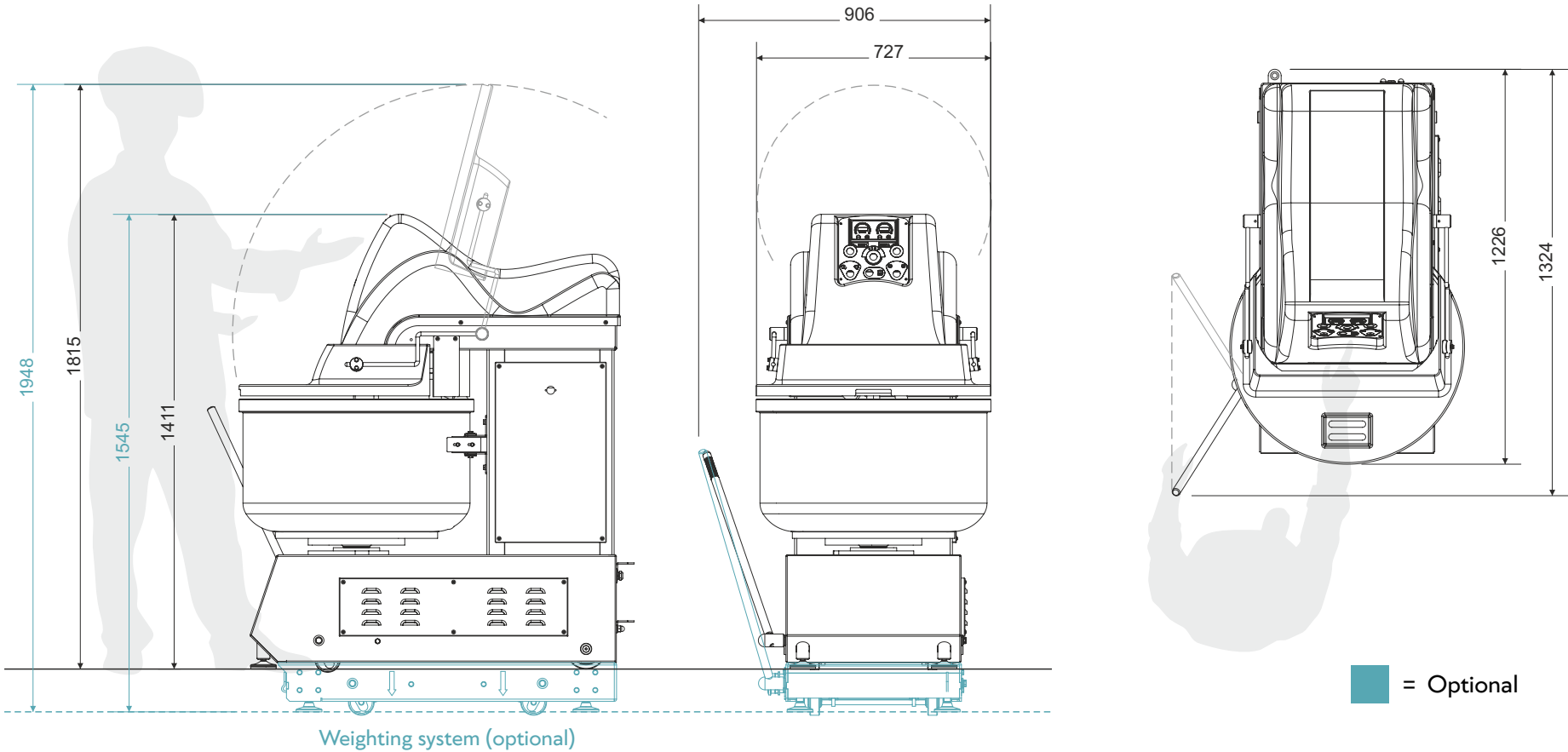
Working Parameters	
Max. dough capacity (kg)	100
Min-max flour capacity (kg)	6,5 - 65
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	Optional	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

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M 100 UNIMIX

Spiral mixer with fixed bowl



 = Optional

Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



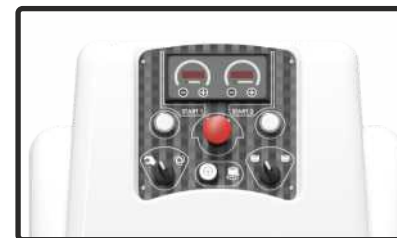
M 130 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	800
Bowl capacity (lt.)	216
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1906
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	540

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	5,75 / 11,6
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	5,75 / 12,3
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	5,75 / 22,7
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	6,45 / 30,6

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

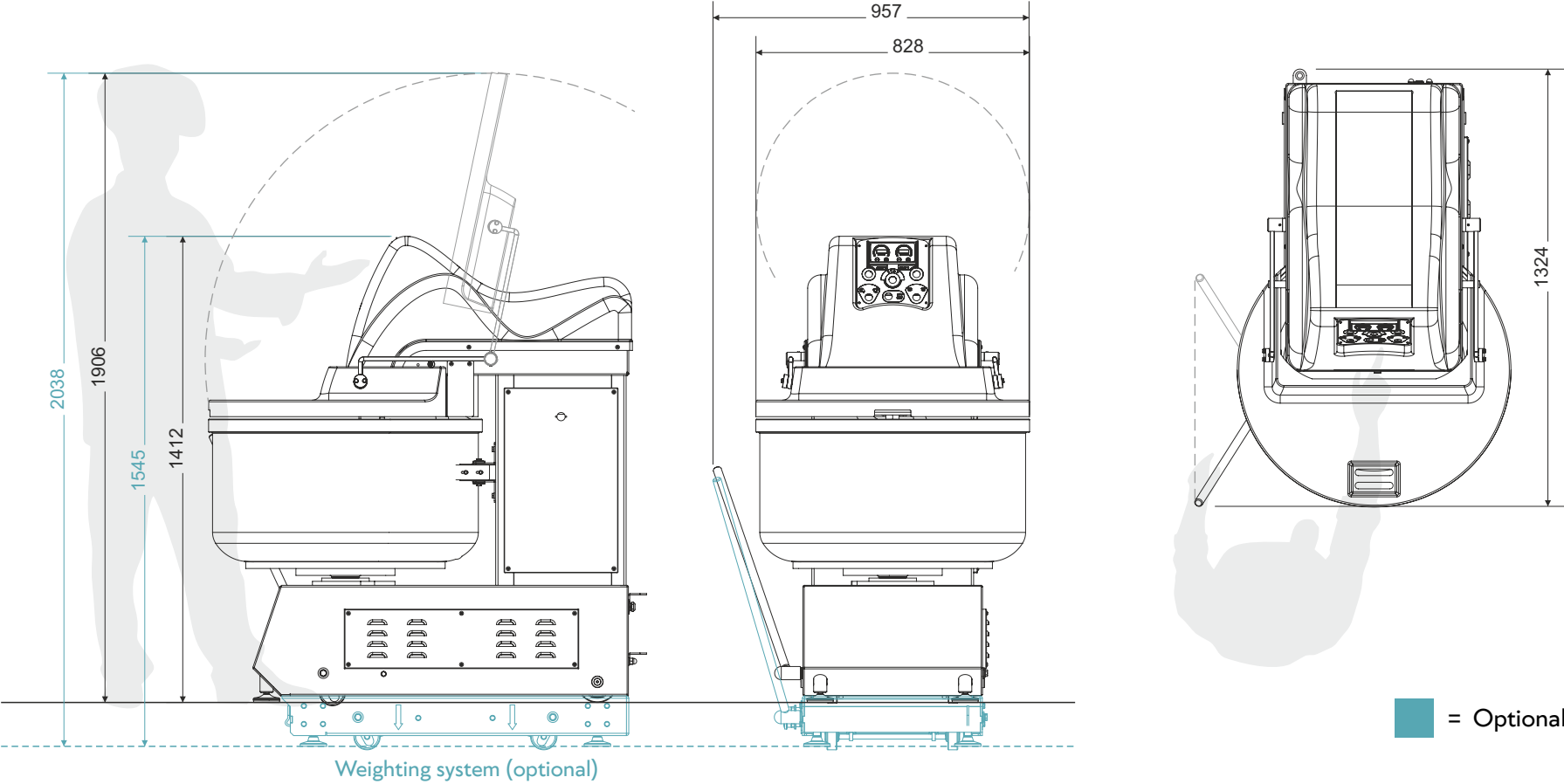
Working Parameters	
Max. dough capacity (kg)	130
Min-max flour capacity (kg)	8 - 80
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	Optional	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

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M 130 UNIMIX

Spiral mixer with fixed bowl



 = Optional

Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



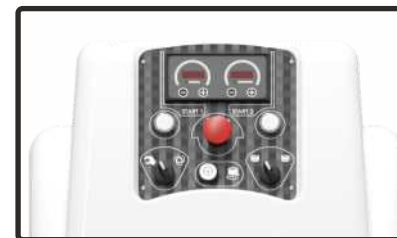
M 160 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	900
Bowl capacity (lt.)	273
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1714
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	780

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	6,65 / 13,4
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	8,55 / 28,7
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	6,65 / 26,4
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	11,05 / 42,3

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

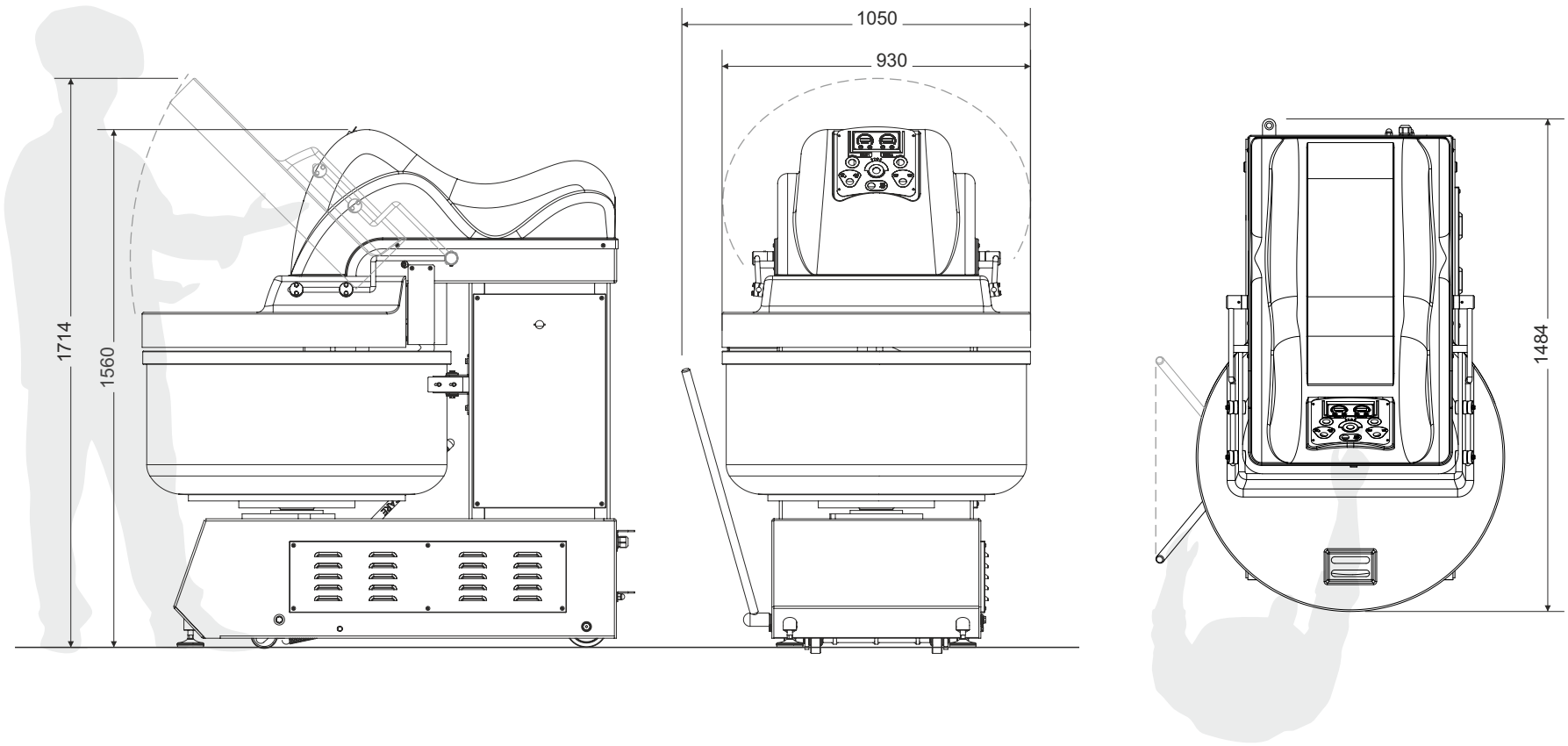
Working Parameters	
Max. dough capacity (kg)	160
Min-max flour capacity (kg)	10 - 100
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	-	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

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M 160 UNIMIX

Spiral mixer with fixed bowl



Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



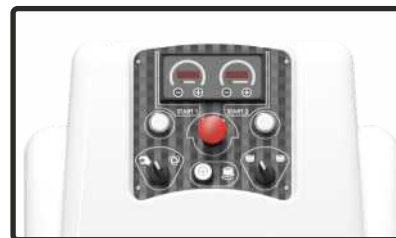
M 200 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	900
Bowl capacity (lt.)	298
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1713
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	800

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	8,55 / 17,4
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	11,05 / 36,6
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	8,55 / 30,7
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	11,05 / 42,3

Available Certifications	
ETL	Upon request
EAC	Upon request
CB	Upon request



Control panel supplied

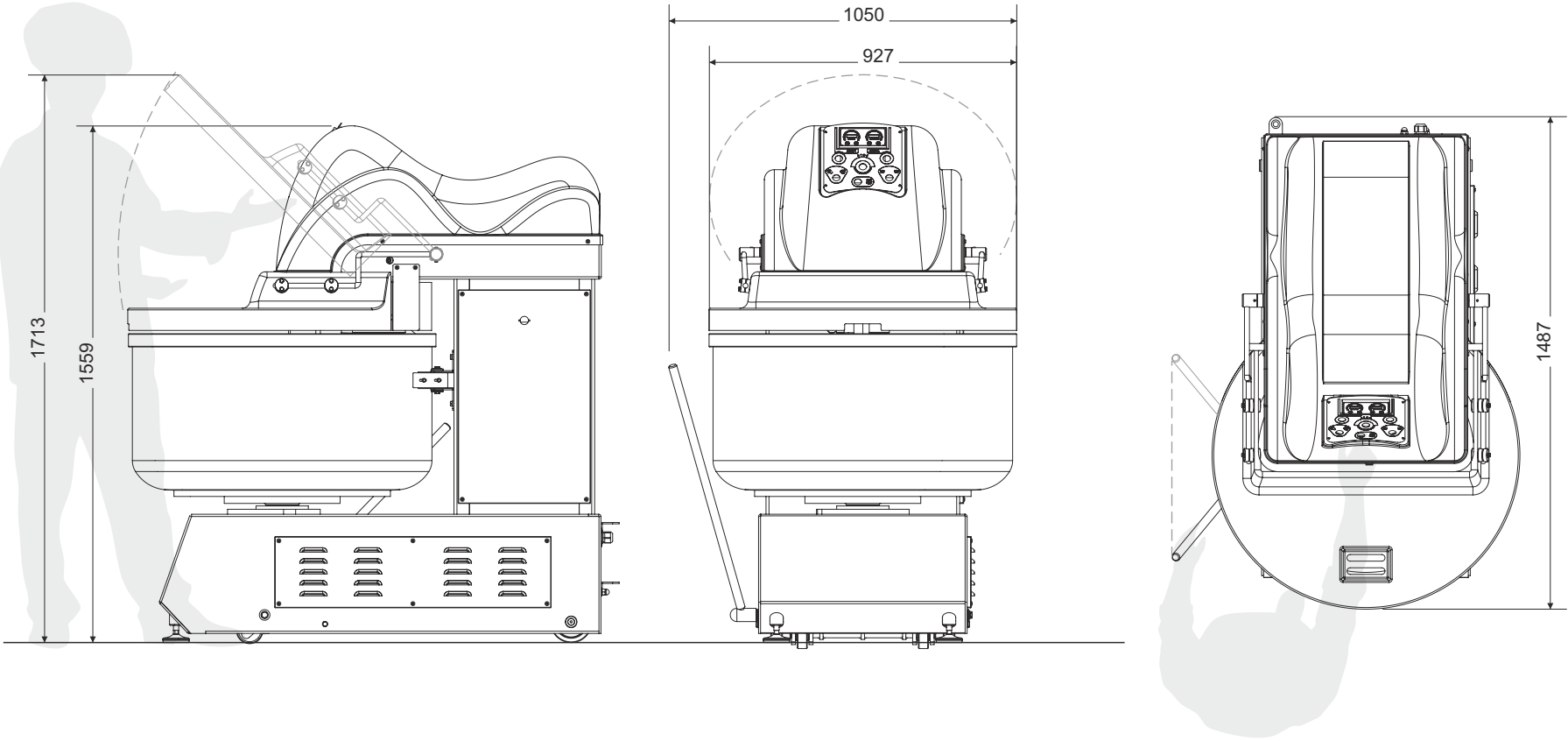
Working Parameters	
Max. dough capacity (kg)	200
Min-max flour capacity (kg)	12,5 - 125
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	-	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

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M 200 UNIMIX

Spiral mixer with fixed bowl



Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



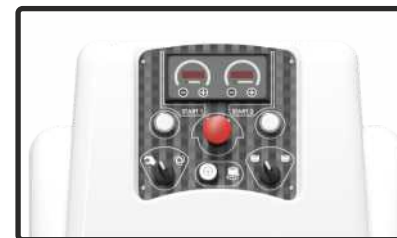
M 250 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	1050
Bowl capacity (lt.)	368
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1876
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	840

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	11,05 / 21,4
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	11,05 / 22,1
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	11,05 / 38,6
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	15,75 / 50,8

Available Certifications	
ETL	-
EAC	Upon request
CB	-



Control panel supplied

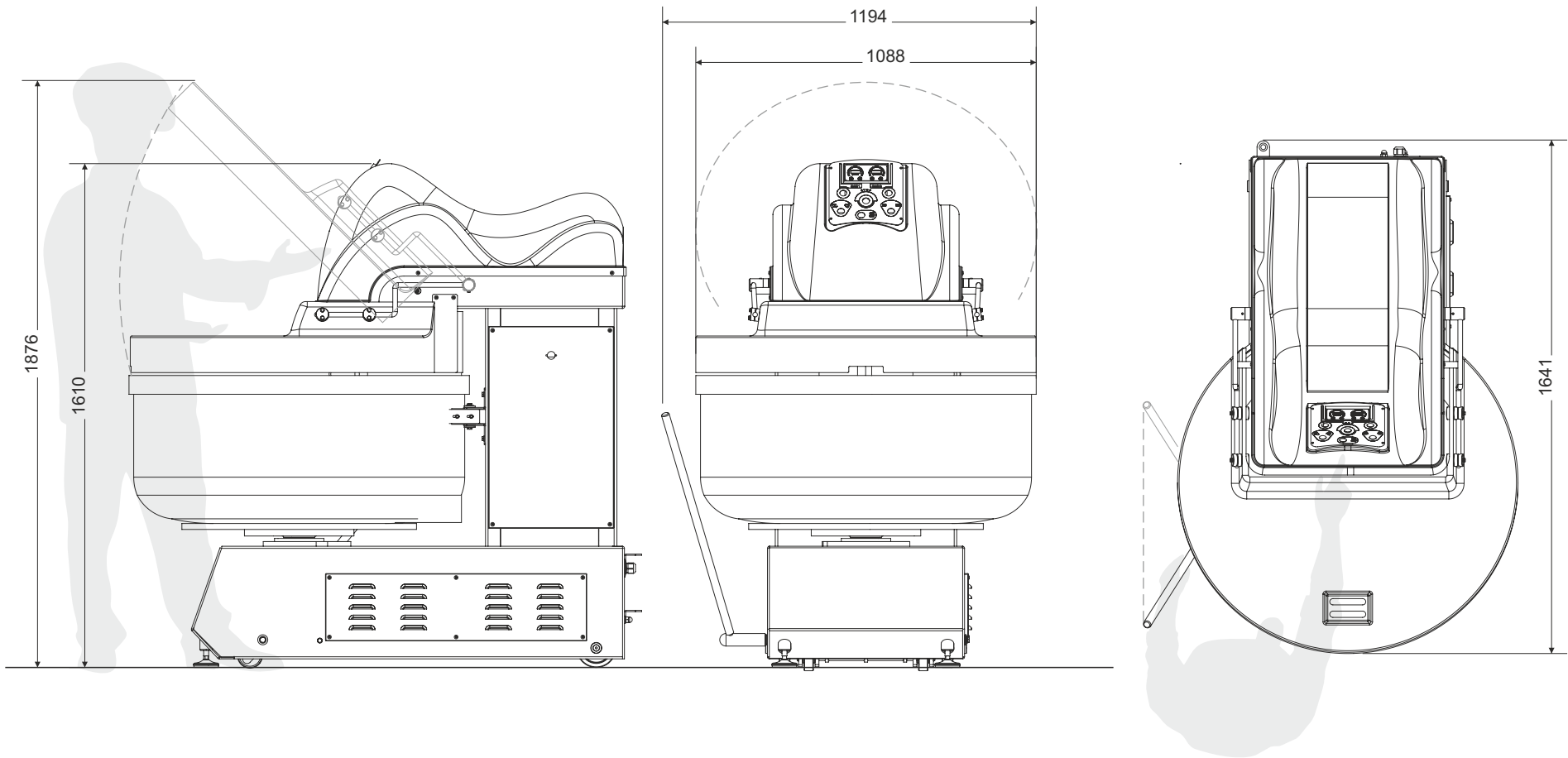
Working Parameters	
Max. dough capacity (kg)	250
Min-max flour capacity (kg)	15 - 150
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	-	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

N.B. min./max. sizes are provided purely as an indication and can vary according to the degree of leavening of doughs; hourly production rates are also indicative, as they always depend on the user's internal organization (tests performed in a laboratory with equipment). Reproduction prohibited. Pictures, explanations and technical details of this catalogue are supplied in indicative purpose and without any time bond. Consequently Waico has the right to make changes, without notice, for the sake of improving the products or for any constructive or commercial requirement.

M 250 UNIMIX

Spiral mixer with fixed bowl



Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional

Spiral mixer with fixed bowl



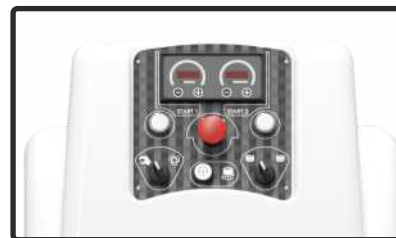
M 300 UNIMIX

Type	
Equipment	Spiral mixer with fixed bowl
Type of tipping	-
Technology	UNIMIX
Type of transmission	Direct

Standard Features	
Internal diameter of the bowl (mm)	1050
Bowl capacity (lt.)	450
Tool supplied	Spiral
Shape of central breaking column supplied	Rectangular
Movement	-
Bowl cover	Transparent plastic
Bowl cover opening	Manual
Control panel supplied	Electromechanical
Timer supplied (n)	2
Number of motors (n)	2
Number of speeds (n)	2
Bowl reverse	YES
Pulse bowl rotation	YES
Easy move	YES
Max. overall dimensions with bowl cover open (mm)	1870
Max. overall dimensions with bowl (mm)	-
Net weight (kg)	880

Electrical Parameters	
Waico offers customised configurations upon request	
Standard Power Supply (V / phases / Hz)	400 / 3 / 50
Power and Ampere Max. 1 (kW/A)	11,05 / 21,4
Power Supply 2 (V / phases / Hz)	380 / 3 / 60
Power and Ampere Max. 2 (kW/A)	11,05 / 22,1
Power Supply 3 (V / phases / Hz)	220 / 3 / 60
Power and Ampere Max. 3 (kW/A)	11,05 / 38,6
Power Supply 4 (V / phases / Hz)	208 / 3 / 60
Power and Ampere Max. 4 (kW/A)	15,75 / 50,8

Available Certifications	
ETL	-
EAC	Upon request
CB	-



Control panel supplied

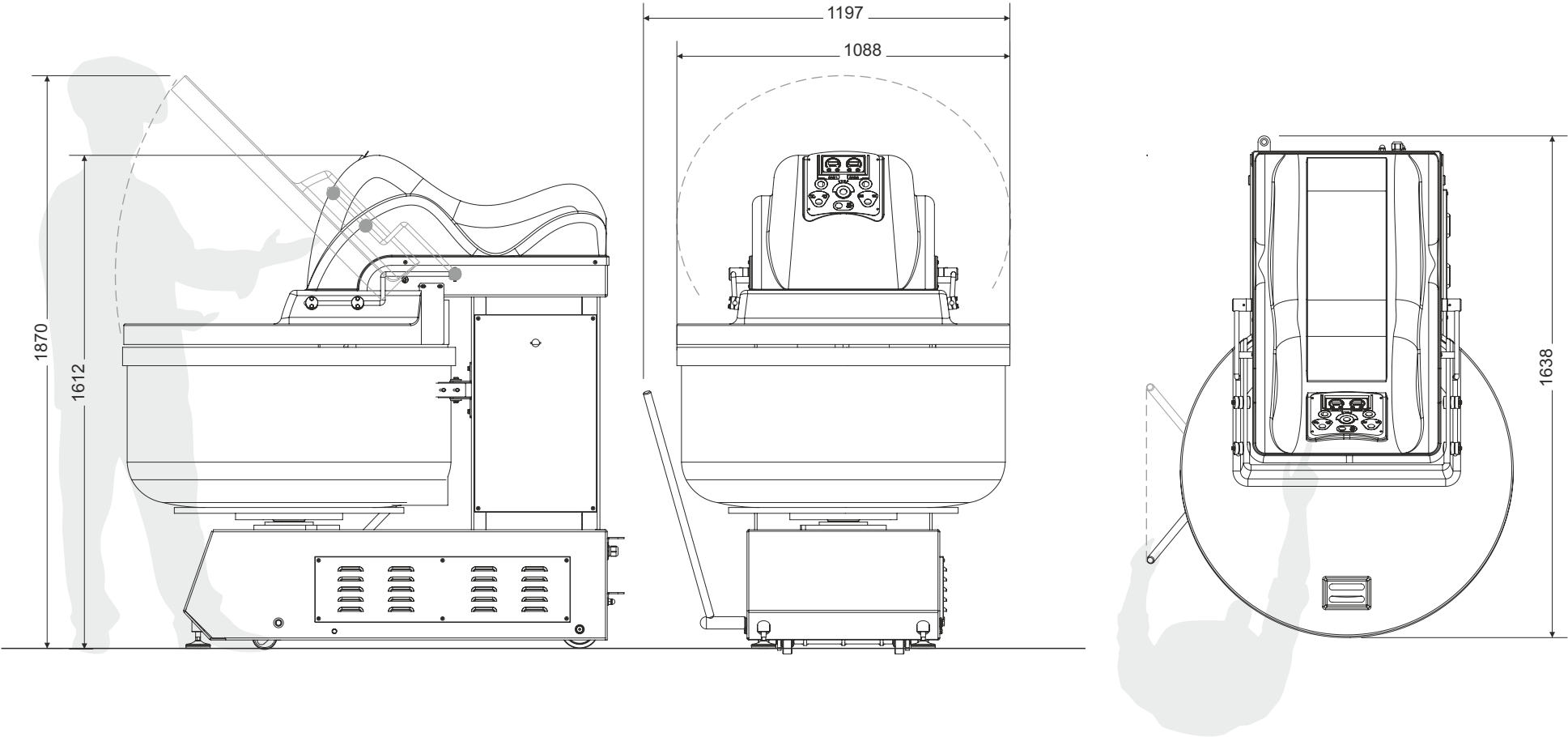
Working Parameters	
Max. dough capacity (kg)	300
Min-max flour capacity (kg)	18,5 - 185
Min-max tool speed (rpm)	100 - 200
Bowl speed (rpm)	16
Min-max hydration allowed (%)	~ 60 - 90
Variator speed range - optional (rpm)	80 - 240
Dumping height (mm)	-

Control Panels and Optional Functions		
1 - F2 Touch screen panel	Optional	
Temperature probe reading	YES	
Weight sensor reading	YES	
Touch-screen Weighing System	-	
2 - «Multi Program» Timer	Optional	
Storable recipes	20	
Number of steps	6	
Temperature probe reading	YES	
3 - Color touch screen with PLC	Optional	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	
4 - Remote display for IR probe reading	Optional	
IR temperature probe	Optional	
5 - Electromechanical control panel for inverter	Optional	
6 - Color touch screen with PLC and inverter	Optional	
Use of the speed variator	YES	
Storable recipes	99	
Number of steps	10	
Temperature probe reading	YES	

N.B. min./max. sizes are provided purely as an indication and can vary according to the degree of leavening of doughs; hourly production rates are also indicative, as they always depend on the user's internal organization (tests performed in a laboratory with equipment). Reproduction prohibited. Pictures, explanations and technical details of this catalogue are supplied in indicative purpose and without any time bond. Consequently Waico has the right to make changes, without notice, for the sake of improving the products or for any constructive or commercial requirement.

M 300 UNIMIX

Spiral mixer with fixed bowl



Optional Accessories	
Stainless steel execution	Optional
Aluminium top cover	Optional
Anti-intrusion grid on the bottom	Optional
Bowl with drain plug	Optional

Configurable alternative tools	
Stainless steel spatula	Optional
Stainless steel «8» shaped tool	Optional
Stainless steel round central column	Optional
Stainless steel bowl scraper with PE blade	Optional