

# AOE-AOTE

FORK MIXER FRENCH TYPE WITH  
REMOVABLE BOWL/TROLLEY

**MIXER**  
ART OF MIXING

PROFESSIONAL

AOE Free bowl.

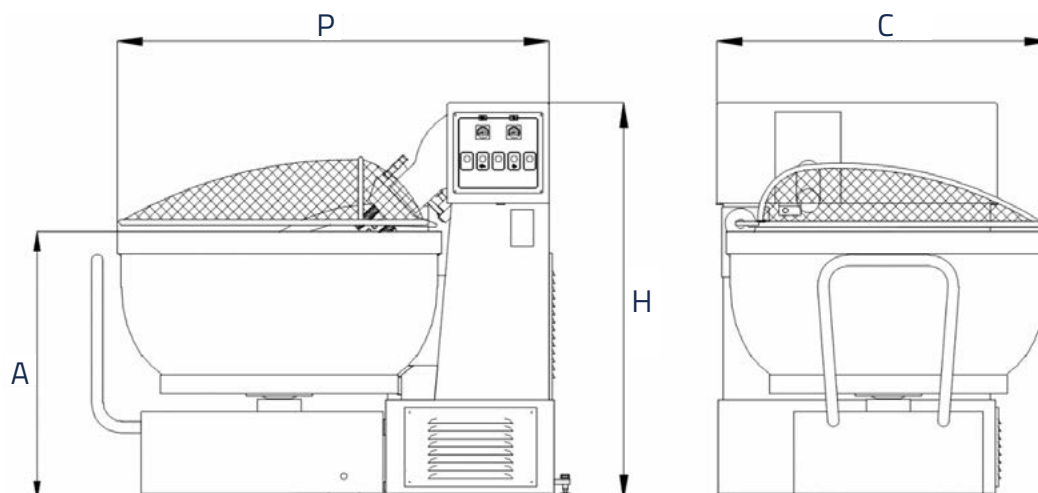
AOTE Motorized bowl.

CAPACITY (lt)

- 230      ▪440
- 330



### TECHNICAL FEATURES



### TECHNICAL DATA

MODEL		AOE 230	AOE 330	AOE 440	AOTE 230	AOTE 330	AOTE 440
Dough capacity (min./max) *	kg	25/120	35/180	45/250	25/120	35/180	45/250
Flour capacity (min./max) *	kg	15/75	22/110	26/165	15/75	22/110	26/165
Water capacity (min./max) *	lt	10/45	10/70	18/85	10/45	10/70	18/85
Bowl volume	lt	230	330	440	230	330	440
% water/flour minimum	%	55	55	55	55	55	55
Fork turns 1st / 2nd speed (50/60Hz)	rpm	47/70	47/70	47/70	47/70	47/70	47/70
Bowl turns 1st / 2nd speed (50/60Hz)	rpm	-/-	-/-	-/-	4.5/6.7	4.2/6.3	4.2/6.6
Motor powers 1st / 2nd speed	kw	3.7/5.2	3.7/5.2	5.7/7.2	4.0/5.7	4.0/5.7	4.6/6.9
Current drawn V 230	A	19	19	21	21	21	26
Current drawn V 400	A	11	11	12	13	13	14.7
Height from bowl edge	A mm	820	870	985	820	870	985
Total depth	P mm	1410	1470	1670	1410	1470	1670
Total width	C mm	1000	1070	1240	1000	1070	1240
Total height	H mm	1260	1260	1540	1260	1260	1540
Net weight	kg	580	610	800	660	690	860

\*: capacity based on the percentage of liquid/flour = 60%

All data are to be considered as nominal, MIXER srl reserves the right to make any changes to the product and/or technical specifications without notice.

### STANDARD FEATURES

- Painted steel rack raised from the ground on 4 adjustable feet.
- Fork made of high resistance aluminium, can be lifted by hand.
- Stainless steel bowl.
- Two-speed fork motor.
- Movement is transmitted by means of pulleys and V-belts with reduction gear in oil bath.
- Adjustable mechanical brake on bowl.
- Bowl carrying trolley on wheels.
- Release/connection of trolley by hydraulic cylinder commanded by dedicated control unit.
- Manual lifting/descent of head.
- Electric commands on side of head, two timers, setting of work time with automatic shift from 1st to 2nd speed.
- Opening/closing control with hold-to-run buttons.
- Two independent motors for fork and bowl. (AOTE).
- Two-speed motors. (AOTE).
- Movement is transmitted to bowl by clutch wheel mounted on gear motor. (AOTE).

### ON REQUEST

- Rack and guard in stainless steel with micro-shot peening treatment.
- Fork in stainless steel.
- Contact probe for sensing the kneading temperature.
- Automatic opening at end cycle.
- Electric panel on left.
- Electric panel separate from the machine body (max. 2 m).
- Scraper for vertical side of bowl.
- Nozzles to load powder and/or liquids (maximum 2 powder entry points).
- Couple of connections for lateral discharge lifters.
- Special voltage/frequency.
- Packaging in wooden crate.