

MAHOT

Kneading à la française
Up to 160 kg of dough*

The mixer that adapts to all types of dough:

- bread dough
- short dough
- pancake mix
- pizza dough



- **Batch programming through the use of automatic timers**

- ✓ Manual mode
- ✓ Semi-manual mode
- ✓ Automatic mode

- **Clear bowl cover with access door**

- **Exclusive, patented arm**

- ✓ Concave shape of the arm for a better aeration of the dough
- ✓ Self-braking system reducing the working time



- **Stainless steel bowl** to fully comply with health regulations

- **Silence and robustness**

The gearbox is made of a couple of spiral bevel gears enabling it to deliver the full motor power with no loss of energy



For more information:



Video



Commercial documentation

* Maximum dough capacity. Example for an average hydration rate of 60%. More information here.

Fork mixers with fixed bowl MAHOT

General Features



- Mixer with fixed stainless steel bowl
- Bowl with mechanic brake
- Patented Mahot mixing tool
- 2 tool speeds
- Clear bowl cover with access door
- Manual head lifting
- Driving by spiro-helical bevel gears
- 2 timers
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



MB 924

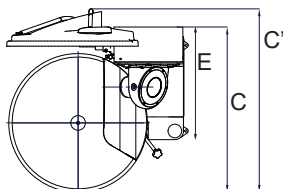
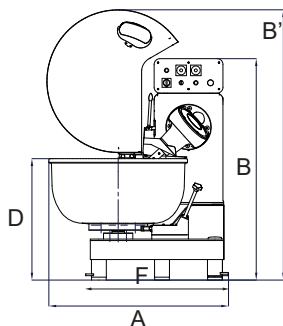
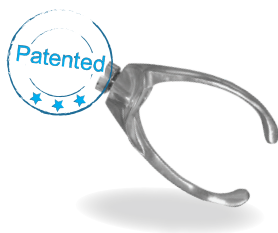
- Power: 4,4 kW
- Intensity: 9,2 A

Code: B503414

MB 1024

- Power: 5 kW
- Intensity: 10,5 A

Code: B503415



Capacity - braked bowl	MB 924	MB 1024
Total bowl volume (l)	230	330
Max. dough capacity (kg)*	120	160
Weight (kg)	500	610
Dimensions (mm)		
Width (A)	1220	1335
Height closed (B)	1515	1600
Height open (B')	1850	1975
Depth (C)	1120	1245
Depth open (C')	1255	1385
Bowl height (D)	825	870
Frame depth (E)	980	1040
Frame width (F)	895	930
Bowl diameter Ø	900	1000

*Example for an average hydration rate of 60%.
More information here.

See conditions on page 5

Important : accessory orders that are disconnected from a machine order will be processed by our after-sales department.