



GLOBAL



FOOD & DRINK MACHINERY

ABN: 21935 853 303 - ACN: 067 489 294

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## CURRENT NEW-SECONDHAND-RECONDITIONED EQUIPMENT



**MI01 Resto Italia spiral**

Bowl volume: 32lt

Capacity:25kg

Power:1,5Hp/1,1Kw



**MI02 MEC Spiral mixer**

60 finished product approx.



**MI03 Tekno solution spiral mixer**

Dough capacity:60kg finished product

Flour capacity:36kg approx (1.5 bags)

2 speeds+reverse

2 motors



**MI04 Tremme spiral mixer**

Capacity:130kg finished product

2 speeds+reverse



**MI05 Tekno solution spiral**

Dough capacity:80kg finished product

Flour capacity:50kg approx

2 speeds+reverse

2 motors



**MI06 Tekno solution spiral mixer 130/A**

Dough capacity:130kg finished product

Flour capacity:80kg approx

2 speeds+reverse

2 motors



**MI07 Escher mixer M80 Premium**

Dough capacity:80kg finished product

Flour capacity:50kg approx

2 speeds+reverse

2 motors



**MI08 Moretti "Spiry" 60/2 mixer**

Capacity:60kg finished dough approx

2 speeds



**MI09 Pietroberto Easy 80 mixer**

Dough capacity: 80kg finished product

2 speeds + reverse

2 motors

Digital control panel

## BUY-RENT-LEASE-FINANCE AVAILABLE



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**MI10 Sancassiano spiral mixer**

Capacity: 80kg finished product approx  
Flour capacity: 2-2.5 bags approx  
2 speeds + reverse



**MI11 Tekno solution FB160**

Dough capacity: 160kg finished product  
Flour capacity: 100kg approx  
2 speeds + reverse  
2 motors



**MI12 Crabtree planetary mixer**

60L capacity  
3 x attach-ments.  
5 speeds



**MI13 Tekno solution spiral mixer**

Dough capacity: 80kg finished product  
Flour capacity: 50kg approx (2 bags)  
2 speeds + reverse  
2 motors



**MI14 Tekno spiral mixer 160ES with removable bowl**

Dough capacity: 160kg finished product  
Flour capacity: 100kg approx (4 bags)  
2 speeds + reverse  
2 motors



**MI15 Scledensi spiral mixer**

80kg finished dough approx.  
Flour capacity: 2-2.5 bags approx  
2 speeds + reverse



**MI16 Tekno solution spiral**

Dough capacity: 300kg finished product  
Flour capacity: 180kg approx (7 bags plus)  
2 speeds + reverse  
2 motors



**MI17 ItalMEC overturnable spiral mixer**

Flour capacity: 100kg  
Dough capacity: 160kg finished product  
2 speeds + reverse  
2 motors



**MI18 ATLAS Planetary Mixer**

Capacity: 25 Litres finished product approx.  
Voltage: Single Phase  
Including 2 x attachments



**MI19 MEC planetary mixer**

60L capacity approx.  
2x bowls available

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