

ANSE / F



ANSE - F  
Automatic spiral mixer with  
fixed bowl

Supplied and serviced by:

**BELSHAW ADAMATIC BAKERY GROUP**  
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**Belshaw**  
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**Adamatic**  
Bakery Group

**ESMACH** 



**Latest generation automatic spiral mixers with fixed bowl, designed to combine Esmach's consolidated reputation for quality in the field of mixing technology with modern market demands for ergonomics, functionality and versatility, in strict compliance with the most advanced international hygiene and safety standards.**

### Standard features

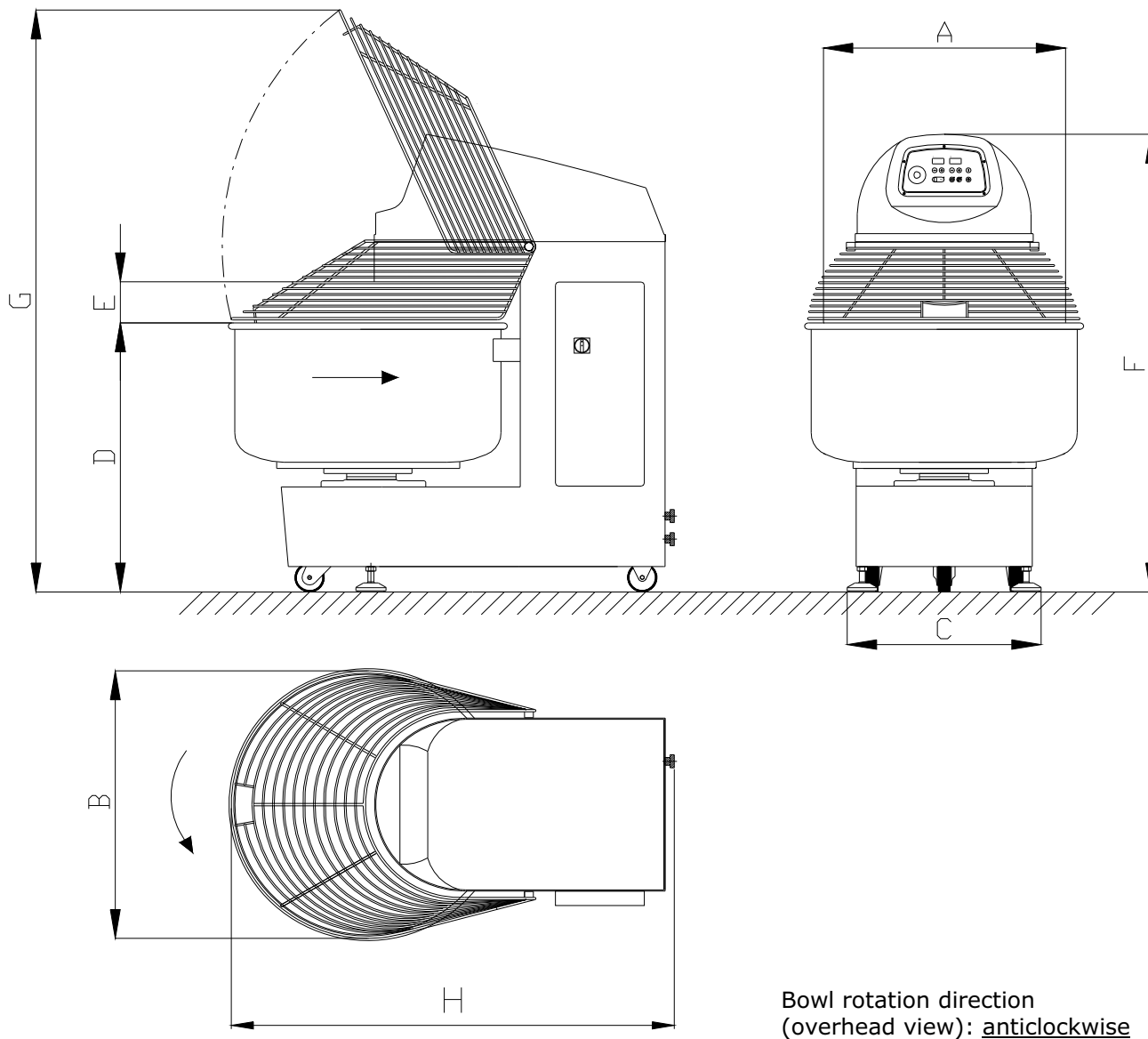
- Steel structure appropriately strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Thermoformed ABS head cover.
- Machine mounted on 3 wheels, with non-slip feet for stabilisation and floor levelling, raised from the ground to facilitate cleaning of the surface below.
- Stainless steel bowl with rounded edge.
- Stainless steel grid, with gas spring assisted movement (for mod. 90 and 200).
- High resistance stainless steel column and spiral.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.
- Transmission of movements to spiral and bowl by means of pulleys and belts.
- Independent motors for bowl and spiral for models from 60 to 200, single motor for 35 and 50.
- Two working speeds for bowl and spiral.
- Inversion of bowl rotation direction in first speed (except models 35 and 50 kg).
- Electromechanical control panel with two timers, automatic repeatable work cycle or manual mode.
- Electrical power supply: V. 208-220/3/60 Hz



These photos and this document are not contractually binding.



*Standard electromechanical control panel*



Bowl rotation direction  
(overhead view): anticlockwise

Rif. Dim. [inch]	ANSE/F 35	ANSE/F 50	ANSE/F 70	ANSE/F 90	ANSE/F 100	ANSE/F 150 1S	ANSE/F 180	ANSE/F 180 1S	ANSE/F 200	ANSE/F 200 1S
A	17,7	20,8	21,7	27,6	27,6	31,4	35,4	35,4	35,4	35,4
B	18,9	22,1	22,8	29,1	29,1	33,3	37,4	37,4	37,4	37,4
C	17,7	17,7	18,9	20,7	20,7	26,0	26,0	26,0	26,0	26,0
D	30,5	30,5	32,1	33,9	35,8	33,7	34,4	34,4	36,8	36,8
E	5,2	5,2	5,2	7,4	5,5	8,9	8,1	8,1	5,7	5,7
F	50,8	50,8	55,1	59,8	59,8	62,6	62,6	62,6	62,6	62,6
G	66,9	70,9	72,8	72,8	71,7	72,0	74,4	74,4	76,8	76,8
H	36,6	40,0	39,4	47,6	47,6	56,7	60,2	60,2	60,2	60,2

TECHNICAL SPECIFICATIONS		ANSE/F 35	ANSE/F 50	ANSE/F 70	ANSE/F 90
Maximum mixture capacity	lb	66	99	132	176
Maximum flour capacity (water 62%)	lb	37	57	77	101
Total capacity	gal	13	18	21	29
Spiral arm speed (*)	R.p.m.	228	228	228	245
Bowl speed (*)	R.p.m.	24	24	18	18
Power	kW/hp	2,20/3,00	2,20/3,00	4,00/5,50	5,50/7,50
Maximum power absorbed	kW/hp	2,20/3,00	2,20/3,00	4,00/5,50	5,50/7,50
Packaging volume	Cu yd	1,4	1,5	1,6	2,5
Net weight of machine	lb	441	474	617	805

TECHNICAL SPECIFICATIONS		ANSE/F 180 1S	ANSE/F 200	ANSE/F 200 1S	ANSE/F100
Maximum mixture capacity	lb	353	441	441	220
Maximum flour capacity (water 62%)	lb	203	256	256	128
Total capacity	gal	66	79	79	40
Spiral arm speed (*)	R.p.m.	252	252	252	245
Bowl speed (*)	R.p.m.	14	25	14	18
Power	kW/hp	11,20/15,20	11,40/15,50	11,20/15,20	5,50/7,50
Maximum power absorbed	kW/hp	11,20/15,20	11,40/15,50	11,20/15,20	5,50/7,50
Packaging volume	Cu yd	4,3	4,3	4,3	2,5
Net weight of machine	lb	1504	1521	1521	816

TECHNICAL SPECIFICATIONS		ANSE/F 150	ANSE/F 150 1S	ANSE/F 180
Maximum mixture capacity	lb	287	287	353
Maximum flour capacity (water 62%)	lb	165	165	203
Total capacity	gal	53	53	66
Spiral arm speed (*)	R.p.m.	252	252	252
Bowl speed (*)	R.p.m.	25,2	14,4	25,2
Installed Power	Kw/hp	8,00/10,90	8,00/10,90	11,40/15,50
Nominal maximum absorbed power (**)	Kw/hp	8,00/10,90	8,00/10,90	11,40/15,50
Packaging volume	Cu yd	3,9	3,9	4,3
Net weight of machine	lb	1432	1432	1504

(\*) approximate values

(\*\*) this value can temporarily increase till 20% in base of the kneading typology.

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Sustainable  
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