



Spiral mixers

FX - RB - RVE range

Reliable, hard-working assistants

9 MODELS WITH CAPACITY RANGING FROM 20 TO 60 KG

Extremely powerful and sturdy, these mixers feature a modern design and are the reliable right partner for your work. The blend of eye-catching and functional features meets all current safety regulations.

FX
fixed head: 60 kg

RB
tilting head:
30, 40 kg

RVE
tilting head and
removable bowl:
20 kg



Why choose the FX, RB, RVE range?

FACILITATE YOUR TASK

Produce large amounts of dough without effort.

CONSTANT TEMPERATURE

The machine will not overheat and the dough is at the right temperature for fermentation and leavening.

IDEAL OXYGEN LEVELS

You obtain a really smooth dough whatever flour type and quantities you have chosen.

STRETCHY DOUGH

You can obtain a silky and smooth dough every time, whatever your recipe and method.

GREATER CONVENIENCE WITH THE TILTING HEAD

The tilting head offers an improved dough control. Work and remove dough quickly and easily by lifting the head.

EXTREMELY HANDY WITH REMOVABLE BOWL

The removable bowl allows you to store the dough inside without moving it and also allows you to have several bowls to work which at the same time.

QUICK

The dough you want in just 15-20 minutes.

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Technical specifications



Mod. RVE/202/T

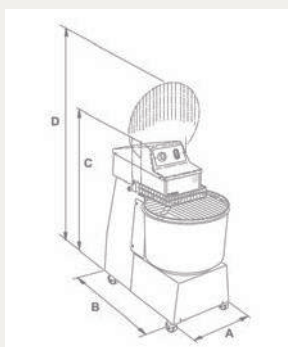
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- Painted steel frame.
 - Stainless-steel bowl.
 - Adjustable timer (up to 30 minutes).
 - Active and passive safety devices (micro switch fitted as standard outfit).
 - Chain tensioner for correct mechanical operation (except 20 kg model).
 - Machine body fully sealed for improved hygiene.
 - 1 or 2 operating speeds (according to the model).
 - Pneumatic telescopic arm on tilting-head models.
 - Dough breaker piece supplied as standard outfit (30 - 40 - 60 kg models).
 - 20 kg model also available in version with removable bowl.
 - 400 V 3-phase/neutral power supply available for all models - 230 V single-phase (20 kg model only).
 - Optional castors (front ones with brakes).
 - The 2 speed-versions help you prepare a smoother dough in less time.
 - An interesting feature: the special “open” bowl safety guard lets you add all the various ingredients with the mixer in operation, thus giving you full control over the dough at all times.
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**CURIOUS
FACT**

Did you know that you can also use these machines for other types of dough?
For example, using the appropriate quantities, you can prepare an egg-based
dough.



Mod. FX/602/T

External dimensions

* The height we indicated (C-D) is intended with
feet; with wheels the height increases by 6,5 cm.

Model	A	B	C*	D*
FX/601/T - OM06380..	58,8	98,6	109	141
FX/602/T - OM06382..	58,8	98,6	109	141
RVE/201/M - OM06261..	38,6	66,3	81	102
RVE/201/T - OM06260..	38,6	66,3	81	102
RVE/202/T - OM06259..	38,6	66,3	81	102
RB/301/T - OM06308..	43	78	88	126
RB/302/T - OM06307..	73	78	88	126
RB/401/T - OM06366..	48	80,6	88	116
RB/402/T - OM06367..	48	80,6	88	116

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Models

A GUIDE TO OUTPUT

The following table shows the number of dough balls obtainable according to the weight (in gr) of the pizza to be made and to the model of the used mixer.

Model	ø 30 cm 200 gr	ø 35 cm 250 gr	ø 45 cm 650 gr	□ 60x40 cm 1200 gr
20 kg RVE	100	80	30	16
30 kg RB	150	120	46	25
40 kg RB	200	160	61	33
60 kg FX	300	240	92	50

Values quoted are average and approximate only / Ø diameter / □ sheet



The right model for your own needs

Oem offers you many different models. We can help you choose the right one fully tailored to suit your requirements and working practices.

FX 60 kg

35 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06380..	1,87 - 2,6 400 3N 50	60 - 83	1	10,5 / 56	55	58,5 x 98,6 x 109	202 / 218	106 x 63 x 122 0,814
OM06382..	1,87 - 2,6 400 3N 50	60 - 83	2	1a - 9,5 / 51 2a - 14 / 75	55	58,5 x 98,6 x 109	202 / 218	106 x 63 x 122 0,814

RB 30 kg

17 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06308..	1,1 400 3N 50	30 - 37	1	11 / 85	40	43 x 78 x 88	132 / 142	88 x 55 x 103 0,498
OM06307	0,75 - 1,1 400 3N 50	30 - 37	2	1a - 10,5 / 83 2a - 15 / 120	40	43 x 78 x 88	132 / 142	88 x 55 x 103 0,498

RB 40 kg

23 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06366	1,1 400 3N 50	40 - 47	1	13 / 85	45	48 x 80,6 x 88	135 / 145	86 x 53 x 103 0,469
OM06367..	0,75 - 1,1 400 3N 50	40 - 47	2	1a - 12,5 / 83 2a - 18 / 120	45	48 x 80,6 x 88	135 / 145	86 x 53 x 103 0,469

RVE 20 kg

12 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06261..	0,6 230 1N 50	20 - 26	1	13 / 75	45,2	38,6 x 66,3 x 81	88 / 97	88 x 55 x 103 0,498
OM06260..	0,75 400 3N 50	20 - 26	1	13 / 75	45,2	38,6 x 66,3 x 81	88 / 97	88 x 55 x 103 0,498
OM06259..	0,45 / 0,56 400 3N 50	20 - 26	2	1a - 12,5 / 71,5 2a - 18 / 105	45,2	38,6 x 66,3 x 81	88 / 97	88 x 55 x 103 0,498

Optional

COD

OMAC210R0 (60 kg)

Set of 4 wheels (2 with brakes)

OMAC215R0

Set of 4 wheels (2 with brakes)



Spiral mixers

How do our mixers work?

The perfect dough in 5 steps.

1

Pour 50% of the flour into the mixer.

2

Add the yeast previously dissolved in a little water (5%) at approx. 38 °C.

3

Pour the remaining 95% water at a temperature of 10-15 °C, assuming a room temperature of approx. 20 °C (reduce by 3-4 °C for higher room temperatures).

4

After mixing for 3-4 minutes, add salt, the remaining 50% flour and the extra virgin olive oil.

5

Remove the dough from the bowl, place it on a worktop and cover with a damp cloth. The temperature of the dough should not exceed 24 °C.

NOTE

This is just an example. Then you can use our mixers as you wish accordingly to your own ingredients, recipes and secrets.



