



ERIKA RECORD
BAKING EQUIPMENT



800.682.8203
www.erikarecord.com

LP Group | VIS-R Reinforced Spiral Mixer

Reinforced Spiral Mixers

LP Group focuses on engineering and manufacturing the highest quality spiral mixing equipment for bakeries around the globe. Their VIS-R line is a reinforced powerhouse designed to process dough with low hydration levels.

Features

- ✓ **Straight Breaking Bar**
For enhanced durability and reliability.
- ✓ **Dual Step Transmission**
For added reliability and strength when processing stiffer doughs.
- ✓ **Reinforced Motors**
Two reinforced motors that power both the bowl and spiral.
- ✓ **Suitable For Stiff Doughs**
Capable of processing dough with low hydration levels.
- ✓ **Bowl Drain**
Built in bowl drain for easy cleanup!
- ✓ **Electromechanical Controls**
Includes ability to control bowl rotation, jog, mixer speed, and timers. The mixer can also be used in manual, semi-automatic, and automatic modes.
- ✓ **Bowl Rotation**
Ability to reverse bowl rotation.
- ✓ **Grated Style Bowl Cover**
Stainless steel grate style bowl cover.
- ✓ **Stainless Steel Construction**
Designed for durability, ease of cleaning, and overall sanitation.
- ✓ **2 Speeds**
Capable of running at either low or high speeds.



Available Options



- ✓ **Transparent Bowl Cover**
A durable see-through cover made of clear acrylic (PMMA).



- ✓ **Electronic Control Panel**
In place of the standard electromechanical control panel, this also features an electronic bypass to avoid any service disruptions.



- ✓ **ABS Plastic Bowl Cover**
A non-see through, plastic bowl cover made of ABS plastic.

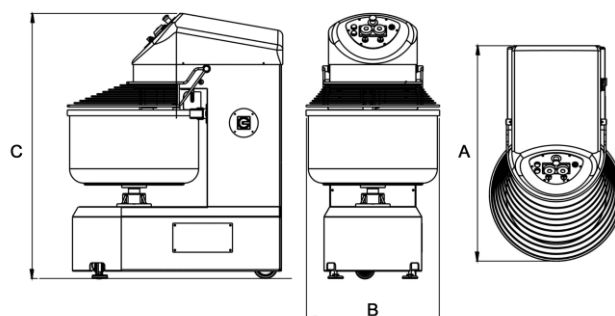
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Technical Specifications

	VIS-R 60	VIS-R 80	VIS-R 120	VIS-R 160	VIS-R 200	VIS-R 250
Electrical Specifications						
Voltage	208V 60 HZ 3 PH					
Bowl Power	0.55 kw			0.75 kw		1.1 kw
Spiral Power*	2.06/4.8 kw	2.06/5.2 kw	3.7/6.2 kw	6/12 kw		
*Spiral Power indicated in both first and second speed options						
Certifications	BISCC Certification ensures this unit meets all criteria in accordance with the ANSI Z50.2 sanitation standard for bakery equipment design.					
Dough Capacity						
Maximum Dough Capacity	60 kg 132 lb	80 kg 176 lb	120 kg 264 lb	160 kg 352 lb	200 kg 440 lb	250 kg 550 lb
Minimum Dough Capacity	4 kg 9 lb	5 kg 11 lb	8 kg 18 lb	10 kg 22 lb	10 kg 22 lb	12 kg 27 lb
Bowl & Flour Capacity						
Bowl Capacity	117 L 13 gal.	131 L 34 gal.	188 L 49 gal.	266 L 70 gal.	306 L 80 gal.	378 L 99 gal.
Flour Capacity	36 kg 79.5 lb	50 kg 110 lb	75 kg 165 lb	100 kg 220 lb.	125 kg 275 lb	150 kg 330.5 lb
Standard Dimensions (A x B x C)						
Standard Dimensions	44.3 x 27.5 x 54.5"	44.3 x 27.5 x 54.5"	49.25 x 30.7 x 59.25"	59 x 34.75 x 62.5"	61 x 37 x 62.25"	65 x 41 x 63.5"
	1126 x 698 x 1385 mm	1126 x 698 x 1385 mm	1251 x 779 x 1502 mm	1497 x 879 x 1582 mm	1552 x 940 x 1582 mm	1650 x 1035 x 1612 mm
Net Weight	840 lb	860 lb	1202 lb	1643 lb	1655 lb	1775 lb
	380 kg	390 kg	545 kg	745 kg	755 kg	805 kg
Shipping Dimensions (L x W x H)						
Shipping Dimensions	55 x 35 x 63"	55 x 35 x 63"	56 x 36 x 70"	67 x 44 x 74"	67 x 44 x 74"	73 x 48 x 74"
	1397 x 889 x 1066 mm	1397 x 889 x 1066 mm	1422 x 914 x 1778 mm	1700 x 1100 x 1870 mm	1700 x 1100 x 1870 mm	1854 x 1219 x 1879 mm
Shipping Weight	1005 lb	1015 lb	1400 lb	1841 lb	1860 lb	1995 lb
	456 kg	460 kg	635 kg	835 kg	843 kg	905 kg

Notes:



Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.