

KNEADERS  
AND MIXERS FOR  
THE ARTISANAL  
BAKERY

# Fork mixer

Axoplus 95



# Axoplus 95

## French style kneading of the most diversified dough.



Versatile mixing arm  
Evolution and SEW versions



Powered Bowl



Axoplus 95 Evolution, SEW and Premium



Electrical lifting of mixing arm



Axoplus 95 Premium for vegetable,  
meat and dough

The fundamental skill of AXOPLUS 95, is that it has many of it!  
This most up-to-date generation of mixers breaks new ground with its polyvalent mixing arm, its ease of use and its hassle-free maintenance and service.  
Not to mention its value to the work environment.  
We should also mention the standard stainless steel bowl of both versions.

### • « Evolution » and SEW versions:

- From 4.5 to 48kg of dough
- Powered bowl - adjustable head
- Programmable control panel (Evolution).

### • Premium version:

- From 5 to 50kg of vegetable, meat or dough
- Powered bowl - adjustable head
- Programmable control panel
- Stable material: stainless steel frame, bowl and mixing tool, ABS structure and PETG bowl cover.

### • Full success for any kind of dough...

Thanks to its unique shape, the arm ① designed by VMI is perfectly suited to kneading a variety of doughs. It guarantees the required shearing of hard doughs and delivers a high stretching capacity to more hydrated doughs.

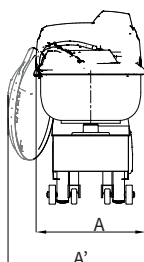
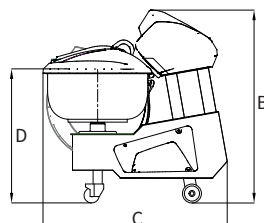
### • ... even to minor mixings

The powered bowl ② of the «Evolution» version allows the constant kneading of a small quantity of dough, down to 10% of the bowl's maximum capacity.

### • Ease of Use

Axoplus 95 offers better working conditions thanks to:

- a heightened frame,
- an intuitive control panel more handy and bright ③,
- electrical lifting of the mixing arm ④,
- a transparent bowl cover which, when opened, stands vertically alongside the bowl.



NF EN 453

### • Easy maintenance and service

Everything is thought of to ensure perfect hygiene and express assistance:

- design minimizing retention areas,
- easily cleanable ABS housing,
- mounted on wheels for easy movement,
- easy access to mechanical devices.

### • Value to the work environment

- To your health: a fully transparent cover and a soft-starting instrument for avoiding flour projection.
- To your wellbeing: a quieter operation.
- To your finances: thanks to optimized mechanical efficiency, energy consumption is reduced.

Types	AXOPLUS 95 «Evolution», SEW and Premium
Min. / max. dough capacity (kg)	4,4/48
Min. / max. flour capacity (kg)	2,7/30
Min. / max. water capacity (l)	1,7/18
Power (kW)	1,75
Adjustable head	electrical
Timer	digital
Programmable cycles	yes / no / yes
Arm speed	variable / 2 fixed / variable
Bowl speed	variable
Dimensions (mm)	
A	750
A'	910
B	1275
C	1230
D	875
Weight (kg)	205