



TWIST

Spiral mixer with fixed bowl from 30 to 300 kg. of dough

Spiral mixer with fixed bowl. Thick steel structure. Bowl, breaking bar and safety guard made of stainless steel AISI 304. Stainless steel AISI 431 spiral. Head cover anti U.V., ABS material.

Double timers for times working setting (one for each speed) and automatic speed changing from the first to the second speed. Automatic stop of the machine. Jogging button for the bowl rotation in order to simplify the discharge of the dough.

Reverse bowl rotation selector (only at first speed).

Motion transmission by pulleys and V belts. Overload motor protection. The machine is supplied with fixed back wheels and front castors with blocking feet during the production cycle.

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Technical Specifications

TYPE	1 SPIRAL SPEED MOTOR	2 SP. SPEED MOTOR	1 BOWL SPEED MOTOR	DOUGH kg	MASS kg	SIZE mm
TWIST/30	KW 1,3	KW 2,6	-	30	165	485x845x860
TWIST/45	KW 1,3	KW 2,6	-	45	180	556x910x1056
TWIST/60/1	KW 1,0	KW 4,0	KW 0,55	60	315	626x1049x1254
TWIST/80/1	KW 1,0	KW 4,0	KW 0,55	80	330	698x1115x1254
TWIST/90/1	KW 3,7	KW 5,9	KW 0,7	90	435	739x1174x1359
TWIST/130/1	KW 3,7	KW 5,9	KW 0,7	130	450	833x1271x1359
TWIST/160/1	KW 3,5	KW 6,5	KW 0,75	160	620	929x1392x1457
TWIST/200/1	KW 4,5	KW 7,8	KW 0,75	200	725	929x1450x1588
TWIST/250/1	KW 7,1	KW 12,1	KW 0,75	250	845	1085x1603x1588
TWIST/300/1	KW 7,1	KW 12,1	KW 0,75	300	845	1085x1603x1588

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