

ITWIN 40

TWIN ARM KNEADING MACHINE



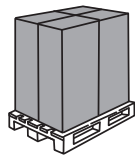
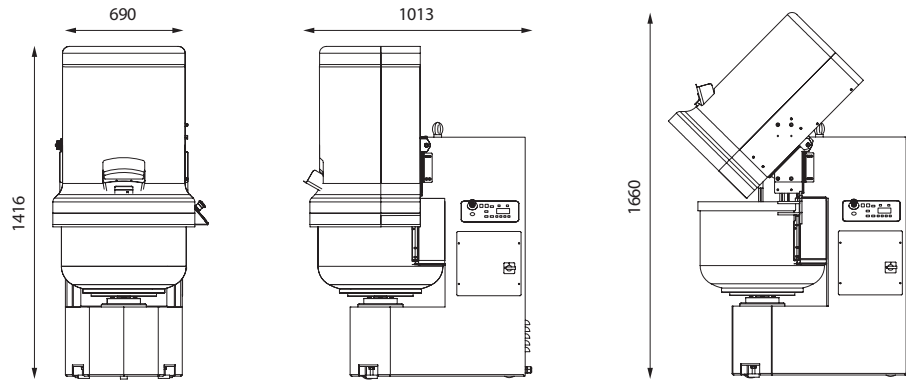
Date _____
Project _____
Location _____



- Steel structure painted using non-toxic paints with food-grade certification
- Made of outstandingly thick stainless steel with a reinforcement at the base. Available in three versions 40, 50 and 60 kg
- Made of spheroidal cast iron immersed in an oil bath to guarantee silence and durability
- All the machines comply with CE standards and regulations and are produced in Italy. Components/adaptation to meet the UL/CSA standard (non-certified product)
- Self-braking two-speed motor. Available in 3-phase 2 speed version and a single-phase version with variable speed (INVERTER)
- Standard supply of all the machines include 400/230 Volt 60 Hz 3or1 phase connections. On request, they can be supplied with different voltages
- Drive transmission with pulleys and trapezoidal belts to guarantee maximum silence and reliability. The bowl is connected to a gear motor
- Anti-shock plexiglass shield. It complies with all health and hygiene regulations (Food processing machinery - Dough mixers - Safety and hygiene requirements EN 453:2000+A1:2009)
- It is equipped with wheels for handling and two stabilising feet, in order to maintain the required hygienic level in your laboratory. Adjustable front support feet



Technical Data



80x115x165h
335 kg

standard carton pallet



86x121x167h
380 kg

wooden crate on request

iTWIN40/MAN - iTWIN40/PRO - iTWIN40/INV - iTWIN40/INVm

Dough capacity (min/max)*	kg	4/40
Flour capacity (min/max)*	kg	2,5/25
Water capacity (min/max)*	lt	1,5/15
Bowl volume	lt	70
Water / flour min	%	50
Twin arms turns	1 st /2 nd speed	MAN - PRO rpm 40/60
	inverter	INV - INVm rpm from 30 to 70
Bowl turns	1 st /2 nd speed	MAN - PRO rpm 8/12
	inverter	INV - INVm rpm from 6 to 14
Bowl dimension (D x H)	mm	520x330
Motor power	1 st /2 nd speed	MAN - PRO Kw 1.1/1.5
	inverter	INV - INVm Kw 1.5
Volt	MAN - PRO - INV	V 400/3/50-60
	INVm	V 230/1/50-60
Electric motor brake		included
Net weight	kg	310

Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.

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