

ITWIN 50

TWIN ARM KNEADING MACHINE



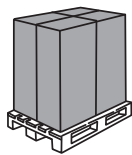
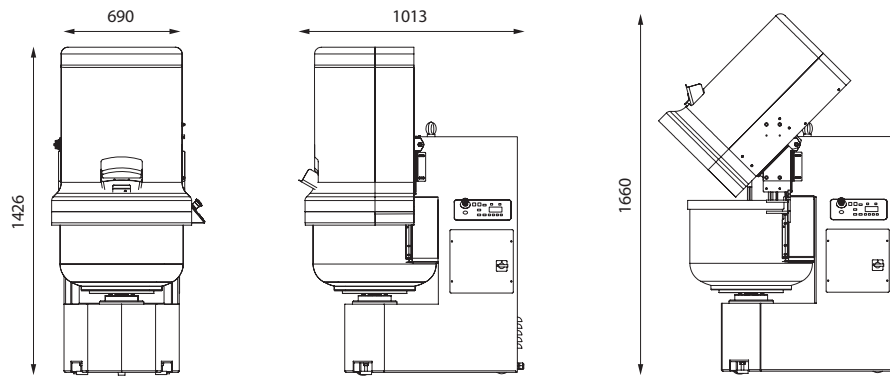
Date _____
Project _____
Location _____



- 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
338 kg

bancale e cartone di serie
standard carton pallet



86x121x167h
382 kg

gabbia in legno su richiesta
wooden crate on request

iTWIN50/MAN - iTWIN50/PRO - iTWIN50/INV - iTWIN50/INVm

Dough capacity (min/max)*		kg	5/52
Flour capacity (min/max)*		kg	3/32
Water capacity (min/max)*		lt	2/20
Bowl volume		lt	81
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	550x340
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	312

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

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