ITWIN 60

Italmix the twin arm mixer

TWIN ARM KNEADING MACHINE



Date	
Project	
Location	





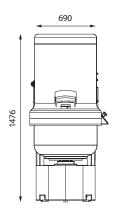
- Steel structure painted using non-toxic paints with food-grade certification
- Made of outstandingly thick stainless steel with a reinforcement at the base. Available in three versions 40, 50 and 60 kg
- Made of spheroidal cast iron immersed in an oil bath to guarantee silence and durability
- All 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



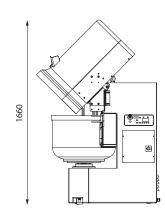


Technical Data











80x115x165h 340 kg

bancale e cartone di serie standard carton pallet



86x121x167h 385 kg

gabbia in legno su richiesta wooden crate on request

iTWIN60/MAN - iTWIN60/PRO - iTWIN60/INV - iTWIN60/INVm					
Dough capacity (min/max)*		kg	5/61	
Flour capacity (min/max)*			kg	3/38	
Water capacity (min/max)*			lt	2/23	
Bowl volume			lt	92	
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	550x390		
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	314	

Dough capacity calculated with 60%

of hydration. The maximum capacity may vary depending on the ingredients.

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