



CE



TOP LINE SERIES SPIRAL MIXER



SUN30 TL

SUN40 TL

SUN50 TL



A simple, robust and reliable machine designed to ensure optimum performance.



Stainless steel safety guard



High resistance stainless steel bowl, spiral arm and breaking bar.



Up to 300 RPM for hydrated dough

This optional allows you to bring the speed of the spiral up to 300 rpm, excellent when you are working with high hydrated dough.

300 RPM available for SUNTL-A model

** optional feature/special order
Code: 300rpm*



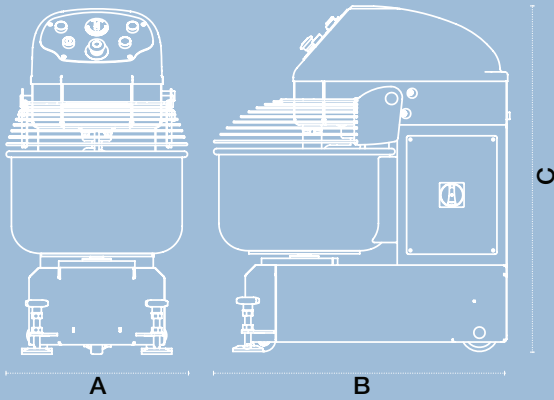
Electromechanical Panel with Inversion

The inversion feature allows the spiral arm to turn in the opposite direction. Preventing the dough from compressing downwards, it's pushed upwards; mixing and absorbing the dough components and impeding the dough from stringing.

** optional feature/special order
Code: INVERSIONE DI MARCIA*

TECHNICAL SPECIFICATIONS

CARACTERISTIQUES TECHNIQUES



Model Modèle	Dough capacity Capacité de pâte kg	Flour capacity Capacité de farine kg	Bowl volume Volume de la cuve lt	Motor power Puissance du moteur kw	Voltage Volt	Speed Vitesse	Weight Poids kg	Dimensions / Dimensions		
								A cm	B cm	C cm
SUN30 TL A	30	18	45	2.2	230/60/1	☺	130	48	102	102
SUN30 TL B	30	18	45	0.9/1.9	208/60/3	2	130	48	102	102
SUN40 TL A	40	22	55	2.2	230/60/1	☺	140	54	102	102
SUN40 TL B	40	22	55	1.1/2.2	208/60/3	2	140	54	102	102
SUN50 TL A	50	26	67	2.2	230/60/1	☺	220	54	95	110
SUN50 TL B	50	26	67	1.5/3.0	208/60/3	2	220	54	95	110

*Dough capacity calculated on a 60% hydration / *Capacité de pâte calculée sur 60% d'hydratation

EN

TECHNICAL SPECIFICATIONS:

- Mixing capacity from 30 to 50 kg.
- A simple, robust and reliable machine designed to ensure optimum performance.
- Available with single-phase motor with inverter (Mod. A), or two-speed three-phase motor (Mod. B).
- Speed: Mod. A - 70/210 rpm / Mod. B - 100/200 rpm.
- Reinforced spiral, bread bowl, calibrated dough cut column.
- Control panel at the top of the machine.
- Retractable castors.
- High resistance stainless steel bowl, spiral arm and breaking bar.
- Stainless steel safety guard.
- Pre-lubricated ball bearing transmission.
- Non-toxic powdered epoxy certified coating.
- Electrical system and safety devices realised in accordance with CE regulation.
- Standard colours: red, white, grey (other colours upon request).

OPTIONAL:

- SUNTL-A: 300 RPM
- Lights to illuminate dough.
- Special voltage.

F

CARACTÉRISTIQUES TECHNIQUES:

- Capacité de pâte kg 30/50.
- Disponible avec moteur monophasé avec onduleur (Mod. A) ou moteur triphasé à deux vitesses (Mod. B).
- Vitesse: Mod. A - 70/210 rpm / Mod. B - 100/200 rpm.
- Spirale renforcée, bol à pain, colonne de coupe calibrée de pâte.
- Panneau de commande en haut de la machine.
- Roues escamotables.
- Cuve, spirale, soc diviseur en acier inoxydable hautement résistant.
- Grille de protection en acier inoxydable.
- Système de transmission à roulements à bille lubrifiés par bain d'huile.
- Peinture réalisée en poudre époxy spéciale alimentaire.
- Installation électrique et dispositifs de sécurité conformes aux normes européennes.
- Couleurs standards: rouge, blanc, gris (autres coloris sur demande).

OPTIONAL:

- SUNTL-A: 300 RPM
- Lumières pour éclairer la pâte.
- Tension spéciale.