

Tilting spiral mixer

The Spiral Twin mixer comprises a spiral mixer with fixed bowl permanently installed on a hydraulic elevator apt to raise its entire structure vertically and to unload the dough contained in the bowl either on the right or left side as desired.

Based on the model selected it is possible to unload the dough contained in the bowl on a work bench and/or in the hopper of a volumetric divider and to feed one or two work lines based on the desired output. In addition to being versatile and extremely compact, The Spiral Twin mixer has been developed to maximize production in the smallest work area while guaranteeing the reliability performance and safety standards



The spiral mixer bowl and hook shape (spiral) ensure smooth dough. The dividing blade is perfectly adapted to the hook and bowl which improves the oxygenation at low temperature. Suitable for all kinds of dough.

Construction

- Epoxy painted frame (food-grade)
- Dividing blade, spiral arm, bowl and safety grid in stainless steel
- Movement transmission by pulleys and belts
- Safety device stops automatically the machine when the grid is lifted
- Motors are protected from overcharging and short circuit
- 2 work speed for the spiral
- Reverse bowl rotation at first speed
- Mixing time setting for 1st and 2nd speed
- Electronic control with high resistant membrane on keyboard
- hydraulic lifting system with self tipping suitable for both side tipping
- control system is of the hold-to-run type
- Supply power : tri 400 V 50 Hz
- Low tension 24 V
- Other voltages possible

Model without dough chute for DVM	
Reference	Model
99300510	Spiral Twin 300 LL
99300520	Spiral Twin 300 HH
99300530	Spiral Twin 300 LH
99300540	Spiral Twin 300 HL

LL : unloading on the bench, both side
 HH : unloading on the divider, both side
 LH : unloading on the bench (right), on the divider (left)
 HL : unloading on the divider (right), on the bench (left)