

# Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## **Spiral Mixer**

MODEL : TWIST

Features:

- Spiral mixer with fixed bowl.
- Thick steel structure.
- Bowl, breaking bar and safety guard made of stainless steel AISI 304.
- Stainless steel AISI 431 spiral.
- Head cover anti U.V., ABS material.
- Double timers for times working setting (one for each speed) and automatic speed changing from the first to the second speed.
- Automatic stop of the machine.
- Jogging button for the bowl rotation in order to simplify the discharge of the dough.
- Reverse bowl rotation selector (only at first speed).
- Motion transmission by pulleys and V belts. Overload motor protection.
- The machine is supplied with fixed back wheels and front castors with blocking feet during the production cycle.



Specifications:

TYPE	1 SPEED MOTOR	2 SPEED MOTOR	1 SPEED MOTOR	DOUGH (kg)	MASS (Kg)	SIZE (mm)
TWIST/30	KW 0,6	KW 1,1	-	30	140	485x845x860
TWIST/45	KW 1,5	KW 3,0	-	45	180	556x910x1056
TWIST/60	KW 1,00	KW 4,00	KW 0,55	60	285	626x1049x1254
TWIST/80S	KW 1,00	KW 4,00	KW 0,55	80	320	698x1115x1254
TWIST/90	KW 2,00	KW 3,70	KW 0,66	90	405	739x1174x1359
TWIST/130	KW 2,06	KW 4,70	KW 0,60	130	430	833x1271x1359
TWIST/160	KW 3,70	KW 5,90	KW 0,75	160	585	929x1392x1457
TWIST/200	KW 3,70	KW 5,90	KW 0,75	200	700	929x1450x1588
TWIST/250	KW 3,70	KW 7,75	KW 0,75	250	790	1085x1603x1588
TWIST/300	KW 3,70	KW 7,75	KW 0,75	300	805	1085x1603x1588