



(Tecnologie Alimentari) Srl



Mixer Machine IS 70-130

Single-shaft, discontinuous Mixer machine to prepare the dough, suitable to feed the automatic kneader, sheeter. The clean design, without stagnation points and rounded edge tank enable quick and efficient cleaning.

Main technical features:

- Sturdy basement realized with tubular frame provided with adjustable feet
- Footboard with floor in anti-slip stainless steel plate
- Mixing tank with specular finish shaft and blades with side scraping blades; movement by motor-gearbox; blades-shaft coupling with taper hole.
- Dough out-feed and distributing device to the kneader, sheeter by screw
- Made in stainless steel and food grade plastic materials
- Metallic parts in contact with food in AISI 304 stainless steel
- Command, control and safety devices in accordance with the CE rules.

It is also available the version with a lift conveyor belt to feed the automatic kneaders Sheeters.



Machine	Unit	IS 70 E	IS 130 E
Hourly Output	Kg	210 – 280	390 - 520
Tank Capacity	Kg	70	130
Size	mm.	1350 x 1700 x 2300	1850 x 1800 x 2450