

Mixer Machine IS 130

Single-shaft, discontinuous Mixer machine to prepare the dough, suitable to feed the automatic kneader sheeter. The hygienic design without sharp edges allow a deep and quick 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 shaft and blades in mirror finish with side scraping blades; movement by motor-gearbox; blades-shaft coupling by taper hole.
- ✓ Dough outfeed and distributing device to the kneader sheeter by screw.
- ✓ Made in stainless steel and food grade plastic material.
- ✓ All metallic parts in contact with food are made in stainless steel AISI 304.
- ✓ Command, control and safety devices according to CE standard.

On request:

- ✓ Conveyor belt with steps to feed automatic kneader sheeters.

It is also available the version with raised footboard with access stairs to feed the automatic kneaders Sheeters directly.



Machine	Unit	IS 130
Hourly Output	Kg	390 - 520
Tank Capacity	Kg	130
Size	mm.	1850 x 1800 x 1450

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