

Mixer Machine IS 70

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 70 |
|---------------|------|--------------------|
| Hourly Output | Kg | 210 – 280 |
| Tank Capacity | Kg | 70 |
| Size | mm. | 1350 x 1700 x 1300 |



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