

DOUBLE ARM MIXER WITH FIXED BOWL

TKF50-100-150



MIXING LINE

Description: Heavy duty mixer purposely designed for bakeries, pastry-shops and small confectionery industries.

- > Fabricated steel structure.
- > Arms made of high resistance stainless steel.
- > Stainless steel bowl.
- > Perfect oxygenation and low heating of the dough.
- > 24-Volt control board.
- > Arm automatic stop by lifting the safety guard.

T model:

Supplied with one timer which allows to set up the working time of the speeds separately.

TT model:

Supplied with two timers for automatic switching from low to high speed and stop the machine at the end of mixing.



TECHNICAL DATA

		TKF50	TKF100	TKF150
Flour capacity	kg	25	50	75
Liquids capacity	lt.	15	30	45
Dough capacity	kg	40	80	120
Bowl capacity	lt.	63	140	175
Bowl internal diam.	cm	54	68	72
Arms speeds n°		2	2	2
Bowl speeds n°		1	1	1
Dimensions	cm	61x86x135	73x110x165	103x105x185
Weight	kg	340	540	710
Power	kW	1,5	2,2	4

