

Domino Twintech Double Arm Mixers

Description

An innovative Domino-patented machine, the TWINTECH has technopolymer gears that reduce friction and ensure improved noise reduction. In addition to respect for the environment, this new system does not require oil.

TECHNICAL SPECIFICATIONS

- Structure of painted steel mounted on wheels
- Bowl guard of transparent AR and steel
- Fixed bowl of inox steel
- Mixing arms of inox steel and upper part of cast-iron; one arm adjustable in height for TWINTECH 45 & 55
- Special Gears of Technopolymer (no oil)
- Two-speed breakmotor
- Standard nr of beats/minute: 40 with 1st speed, 60 with 2nd speed
- Control panel and electric system on side stand
- Two timers as standard equipment
- Standard voltage: 400/3 ph/50 Hz
- Optional: variable speed with inverter



Domino Twintech Double Arm Mixers Specifications

MIXERS LINE		TWINTECH 45	TWINTECH 55
Dough Capacity	Kg	46	57
Flour Capacity *	Kg	Min. 2 Max. 27	Min. 2 Max. 32
Bowl Volume	Lt	67	81
Bowl Diameter	mm	540	550
Bowl Height	mm	292	342
Dimensions WxDxH	cm	69x87x133	69x88x140
Weight	Kg	265	272
Speed for mod. TWINTECH 2T	nr.	2	2
Beats/min. (min-max) mod. TWINTECH 2T	nr.	40-60	40-60
Power TWINTECH 2T	kW	1,1 / 1,6	1,1 / 1,6
*minimum 55% water content			