

CM-MT160S Twin Twist Mixer (with Removable Bowl)

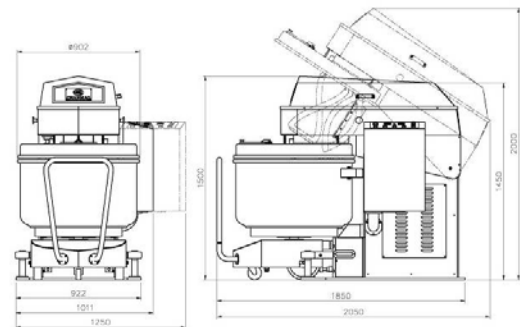


CM-MT160S Twin twist mixer is design Stainless steel material with removable bowl is suitable for dough processing; saving mixing time than same capacity spiral mixer. The mixer upper head is designed to lift up by hydraulic power to allow bowl trundle removable for exchanging the mixing procedure.

There are two stages kneading speed and two operation mode which are automatic and manual, additionally, there is auto-timer device for user's adjusting. Guard cover is one-piece sealing construction to comply with safety, hygiene, outlook and dust emission standards, and emergency stop button...etc. Meet the food safety level requirements of all stainless steel dough machine is worth your expectation.

Specification:

Dough Capacity: 160 KG
 Flour Capacity: 100 KG
 Bowl Diameter: 850 mm
 Hook Motor: 15 KW
 Bowl Motor: 1.1 KW
 Hydraulic Motor: 0.75 KW
 Power: 3 PH, 50/60 Hz
 Net Weight: 1470 KG
 Machine Size: 1250 x 1850(2050) x 1500(2000) mm (WxDxH)



Technical Features

1. Removable design to meet with the removable demand.
2. Hydraulic opening system with protection equipment, good for safety usage.
3. Automatic adjustable stirring bowl design.
4. The rotation of bowl provided with direction change.
5. Can be using in bread or cookie production mixing.
6. With scraper, help to make all material more uniform and concentration.
7. Machine material contact parts are made of stainless steel 304, consistent with national food safety requirements.



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