



- This industrial mixer satisfies the need of a large production assuring a perfect quality of dough. It is equipped with two spiral tools having a wide diameter that allows an intensive work, even if soft and traditional, thanks to their revolution number (150/min.). The two tools work independently reducing the mixing time to half with respect to the standard spiral mixers.
- The two tools move by means of the belt drive and assure a perfect synchronization such as to balance the stresses that discharge into the bowl and in the bridge structure.
- The original design of transmissions and of the entire structure and the solutions developed concerning the duration and safety of components have been carefully studied in order to produce a simple and safe machine for industrial production with limited routine maintenance.
- The bowl trolley is locked automatically by 4 self centering pins and, thanks to the bridge structure, it can be passed through.
- The stainless steel bowl cover is leak proof and it is suitable for connecting to automatic feeding systems.
- The rotative central post is integral with the head of the machine thus facilitating the emptying of the bowl.
- The main motor is at two speeds: upon request, it may be connected to an inverter for a continuous revolution variation or it may be substituted with one at direct current. Motors are five in total.
- **Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**

The machine is built to comply with the accident prevention, hygiene and electric standards in force

SYNCROMIX 600

DOUBLE SPIRAL
INDUSTRIAL MIXER
600 KG. – 780 LT.

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 33 (44 hp)
Voltage:	230/50/3+E+N 400/50/3+E+N 220/60/3+E+N
Absorbed current:	A 65
Total weight machine:	kg 3300
Bowl-trolley weight:	kg 610
Electric box:	kg 155
Dough capacity:	kg 600
Bowl volume:	lt. 780
Internal bowl diameter:	mm 1250
Bowl depth:	mm 660

FUNCTIONING

The feasible operations can be automatic or in manual;
the automatic ones are executed and controlled by PLC.

- 1) Bowl-trolley insertion and subsequent locking.
- 2) Head lowering till a total closing of the bowl.
- 3) Dough cycle execution.
- 4) Head lifting
- 5) Bowl-trolley release.

Thanks to the possibility of completely automatic functioning, the machine is suitable to work with ingredients dosage systems.

Dimensions in millimetres

