



- Mixer structure, base and column: painted steel with epoxy powder
- Mechanical and electrical devices ensure safety when lifting the mixer to empty out the dough
- AISI 304 stainless steel bowl and breaking bar, AISI 431 stainless steel spiral tool
- Tool and bowl driving system via belts; the mixer is equipped with a hydraulic and servocontrolled lifting-overturning system
- Two independent motors (IP 54 protection class) for bowl and spiral tool
- AISI 304 stainless steel safety guard
- Multifunction control panel on the front of the kneading machine for selecting the mixing and unloading functions:
 - membrane keyboard protected by a pressure resistant and abrasion proof polycarbonate surface;
 - two-line display up to 19 alphanumeric characters;
 - ergonomic handle allowing an easy setting of data and letters and the mixing phases programming;
 - dough temperature display and control;
 - memory up to 50 recipes names;
 - for each recipe it is possible to store in memory up to 15 phases
 - mixer raising and lowering buttons; emergency stop button
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine
- Easy to move thanks to its two fixed wheel and three rotating wheels
- **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

