

# 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			