

# ARTISAN FAMILY

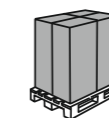
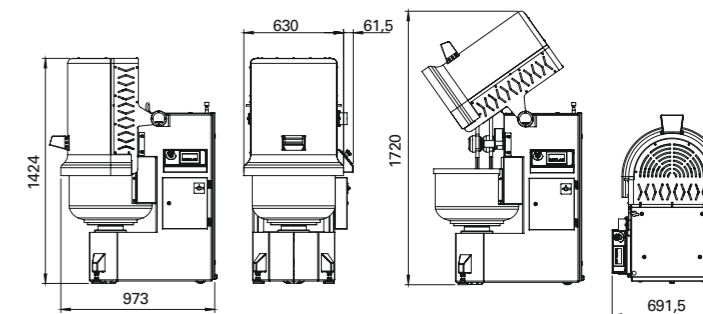
# 45-55-65 KG

## iTWIN 45

ARTISAN FAMILY

BOWL CAPACITY | 45 KG

▶▶ watch the video



80x115x165h  
370 kg

standard carton pallet



90x120x170h  
395 kg

wooden crate on request



### iTWIN45/MAN - iTWIN45/PRO - iTWIN45/INV - iTWIN45/TOUCH

Dough capacity (min/max)*	kg	5/48		
Flour capacity (min/max)*	kg	3/30		
Water capacity (min/max)*	lt	2/18		
Bowl volume	lt	70		
Water / flour min	%	60		
Twin arms turns	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	bpm	40/60
	inverter	INV - TOUCH	bpm	from 25 to 75
Bowl turns	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	rpm	8/12
	inverter	INV - TOUCH	rpm	from 5 to 15
Bowl dimension (D x H)	mm	520x330		
Motor power	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	Kw	1.5/2.2
	inverter	INV - TOUCH	Kw	2.2
Volt	MAN - PRO - INV - TOUCH		V	400/3/50-60
	MAN - PRO - INV - TOUCH		V	230/3/50-60
	INV - TOUCH		V	230/1/50-60
Electric motor brake		included		
Net weight	kg	320		

*Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.*

# ARTISAN FAMILY

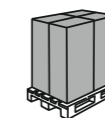
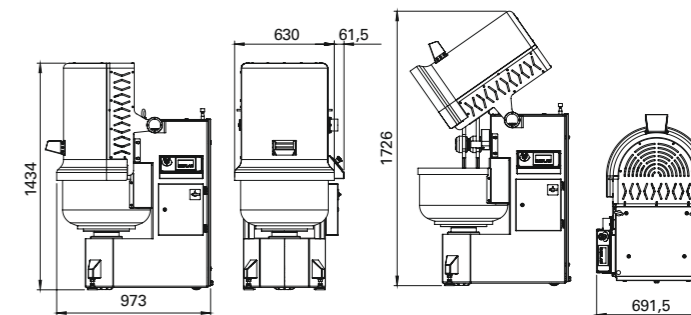
# 45-55-65 KG

## iTWIN 55

ARTISAN FAMILY

BOWL CAPACITY | **55 KG**

▶ watch the video



80x115x165h  
370 kg

standard carton pallet



90x120x170h  
395 kg

wooden crate on request



Intertek



### iTWIN55/MAN - iTWIN55/PRO - iTWIN55/INV - iTWIN55/TOUCH

Dough capacity (min/max)*	kg	5/56		
Flour capacity (min/max)*	kg	3/35		
Water capacity (min/max)*	lt	2/21		
Bowl volume	lt	80		
Water / flour min	%	60		
Twin arms turns	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	bpm	40/60
	inverter	INV - TOUCH	bpm	from 25 to 75
Bowl turns	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	rpm	8/12
	inverter	INV - TOUCH	rpm	from 5 to 15
Bowl dimension (D x H)	mm	550x340		
Motor power	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	Kw	1.5/2.2
	inverter	INV - TOUCH	Kw	2.2
Volt	MAN - PRO - INV - TOUCH		V	400/3/50-60
	MAN - PRO - INV - TOUCH		V	230/3/50-60
	INV - TOUCH		V	230/1/50-60
Electric motor brake		included		
Net weight	kg	325		

*Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.*

# ARTISAN FAMILY

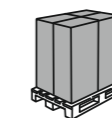
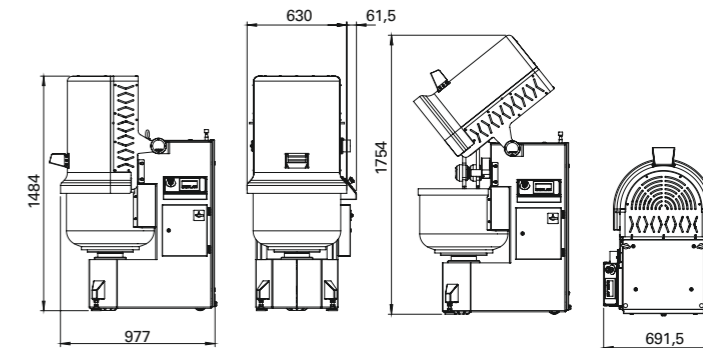
# 45-55-65 KG

## iTWIN 65

ARTISAN FAMILY

BOWL CAPACITY | **65 KG**

▶▶ watch the video



80x115x165h  
370 kg

standard carton pallet



90x120x170h  
395 kg

wooden crate on request



### iTWIN65/MAN - iTWIN65/PRO - iTWIN65/INV - iTWIN65/TOUCH

Dough capacity (min/max)*	kg	5/64		
Flour capacity (min/max)*	kg	3/40		
Water capacity (min/max)*	lt	2/24		
Bowl volume	lt	90		
Water / flour min	%	60		
Twin arms turns	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	bpm	40/60
	inverter	INV - TOUCH	bpm	from 25 to 75
Bowl turns	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	rpm	8/12
	inverter	INV - TOUCH	rpm	from 5 to 15
Bowl dimension (D x H)	mm	550x390		
Motor power	1 <sup>st</sup> /2 <sup>nd</sup> speed	MAN - PRO	Kw	1.5/2.2
	inverter	INV - TOUCH	Kw	2.2
Volt	MAN - PRO - INV - TOUCH		V	400/3/50-60
	MAN - PRO - INV - TOUCH		V	230/3/50-60
Volt	INV - TOUCH		V	230/1/50-60
	INV - TOUCH		V	230/1/50-60
Electric motor brake		included		
Net weight	kg	330		

*Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.*



# PROFESSIONAL FAMILY

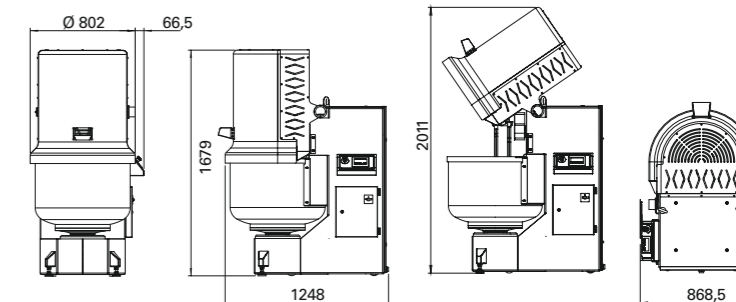
# 110-130-150 KG

## iTWIN 110

PROFESSIONAL FAMILY

BOWL CAPACITY | 110 KG

▶ watch the video



110x150x190h  
780 kg

standard wooden crate



### iTWIN110/INV - iTWIN110/TOUCH

Dough capacity (min/max)*	kg	8/110		
Flour capacity (min/max)*	kg	5/70		
Water capacity (min/max)*	lt	3/40		
Bowl volume	lt	150		
Water / flour min	%	60		
Twin arms turns	inverter	INV - TOUCH	bpm	from 25 to 75
Bowl turns	inverter	INV - TOUCH	rpm	from 5 to 15
Bowl dimension (D x H)	mm	680x455		
Motor power	inverter	INV - TOUCH	Kw	4.5
Volt		INV - TOUCH	V	400/3/50-60
		INV - TOUCH	V	230/3/50-60
Electric motor brake				included
Net weight	kg	670		

*Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.*

# PROFESSIONAL FAMILY

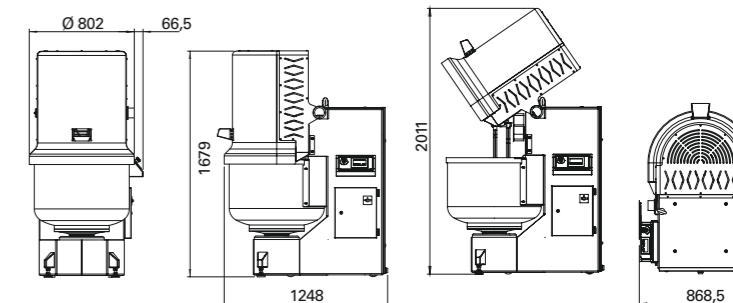
# 110-130-150 KG

## iTWIN 130

PROFESSIONAL FAMILY

BOWL CAPACITY | 130 KG

▶ watch the video



110x150x190h  
780 kg

standard wooden crate



### iTWIN130/INV - iTWIN130/TOUCH

Dough capacity (min/max)*	kg	8/130		
Flour capacity (min/max)*	kg	5/80		
Water capacity (min/max)*	lt	3/50		
Bowl volume	lt	180		
Water / flour min	%	60		
Twin arms turns	inverter	INV - TOUCH		
		bpm	from 25 to 75	
Bowl turns	inverter	INV - TOUCH		
		rpm	from 5 to 15	
Bowl dimension (D x H)	mm	720x472		
Motor power	inverter	INV - TOUCH		
		Kw	5.5	
Volt		INV - TOUCH	V	400/3/50-60
		INV - TOUCH	V	230/3/50-60
Electric motor brake				included
Net weight	kg			680

*Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.*

# PROFESSIONAL FAMILY

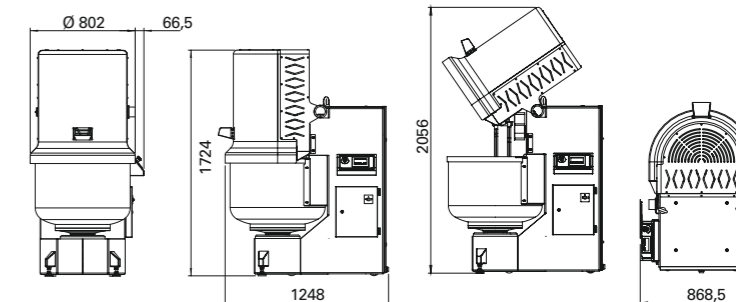
## 110-130-150 KG

### iTWIN 150

PROFESSIONAL FAMILY

BOWL CAPACITY | 150 KG

▶▶ watch the video



110x150x190h  
780 kg

standard wooden crate



#### iTWIN150/INV - iTWIN150/TOUCH

Dough capacity (min/max)*	kg	8/150		
Flour capacity (min/max)*	kg	5/95		
Water capacity (min/max)*	lt	3/55		
Bowl volume	lt	195		
Water / flour min	%	60		
Twin arms turns	inverter	INV - TOUCH		
		bpm	from 25 to 75	
Bowl turns	inverter	INV - TOUCH		
		rpm	from 5 to 15	
Bowl dimension (D x H)	mm	720x512		
Motor power	inverter	INV - TOUCH		
		Kw	6.5	
Volt		INV - TOUCH	V	400/3/50-60
		INV - TOUCH	V	230/3/50-60
Electric motor brake				included
Net weight	kg			690

*Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.*



# control panel



## MANUAL ELECTROMECHANICAL

MAN

**Manual electromechanical panel** with two bowl speeds and coupled tools (40/60 BPM), in addition to a device to switch from speed 1 to speed 2. No timers.

- 2 Speeds
- No Timers

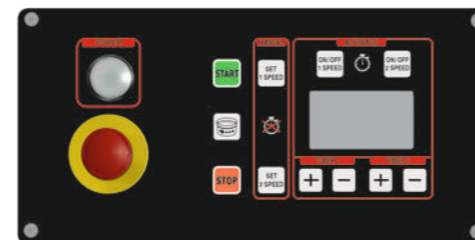


## AUTOMATIC DIGITAL

PRO

**Automatic digital panel** used to enter the settings for an automatic cycle, selecting a processing time for speed 1 (40 BPM) and another for speed 2 (60 BPM); the machine will run automatically for the selected time, switching from speed 1 to speed 2 and stopping at the end of the cycle. After completing the operation, simply extract the dough by pressing an "impulse" button that jogs the rotation of the bowl.

- 2 Speeds - 2 Digital Timers
- Man/auto functions
- With Bowl Impulse Button

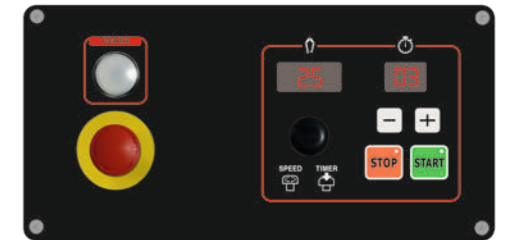


## AUTOMATIC DIGITAL

INV/1PH  
INV/3PH

**Manual automatic panel** equipped with a graduated knob that controls the inverter potentiometer, and speed display. The operator has the possibility to change the machine arm strokes from a minimum of 25 BPM per minute to a maximum of 75 BPM per minute at any time. An electronic timer is set to stop the machine after the estimated time.

- With inverter (BPM display)
- With digital timer
- Man/auto functions



## AUTOMATIC DIGITAL PROGRAM.

INV/PROG/1PH  
INV/PROG/3PH

**A programmable automatic digital panel** with which it is possible to set an automatic cycle, selecting up to 5 different speed values and working times. We can save up to 99 different recipes. The machine will work automatically for the time of the recipe and stopping at the end of the cycle. Thanks to a graduated knob that activates the inverter potentiometer, The operator has the possibility to change the machine arm strokes from a minimum of 25 BPM per minute to a maximum of 75 BPM per minute at any time. After completing the operation, simply extract the dough by pressing an "impulse" button that jogs the rotation of the bowl. The machine has a "MANUAL" function useful for creating new recipes.

- With inverter
- 5 programmable steps (speed + timer)
- 99 Recipes
- Man/auto functions
- With bowl impulse button



# INDUSTRY 4.0



## AUTOMATIC TOUCH PROGRAM.

TOUCH/1PH

TOUCH/3PH

**Automatic touch screen panel with inverter and mitsubishi PLC**, thanks to which we can store infinite recipes. The operator has the ability to set different parameters for each recipe, such as the number of dough steps preparation, the speeds, times and pauses necessary for adding ingredients or letting the dough rest. Speeds can be set from a minimum of 25 BPM per minute to a maximum of 75 BPM per minute and changed at any time. The machine has a "MANUAL" function useful for creating new recipes. After completing the operation, simply extract the dough by pressing an "impulse" button that jogs the rotation of the bowl. Designed in compliance with INDUSTRY 4.0 technological regulations.

- With inverter
- Plc mitsubishi
- SD memory to save recipes
- Man/auto functions
- With bowl impulse button



# Tailored to your brand

For our most demanding collaborators/customers we also provide a 360 degree customisation service for kneading machine, starting from the control panel, up to the colour and silkscreen printing on the machine body.

Simply send us a high resolution or vectorial version of your logo along with corporate colour codes. We will study the best possible customised solution for your company.







**CORPO MACCHINE | machine unit**

Steel structure painted using non-toxic paints with food-grade certification.



**VASCA | bowl**

Made of outstandingly thick stainless steel with a reinforcement at the base. Available versions: 45, 55, 65, 110, 130 and 150 kg.



**UTENSILI | tools**

The arms are made of outstandingly thick stainless steel and mounted on self-lubricated ball bearings. The left arm is fitted with a "loop back" to capture the dough, while the right arm is designed to extend the dough.



**INGRANAGGI | gears**

Made of spheroidal cast iron immersed in an oil bath to guarantee silence and durability.



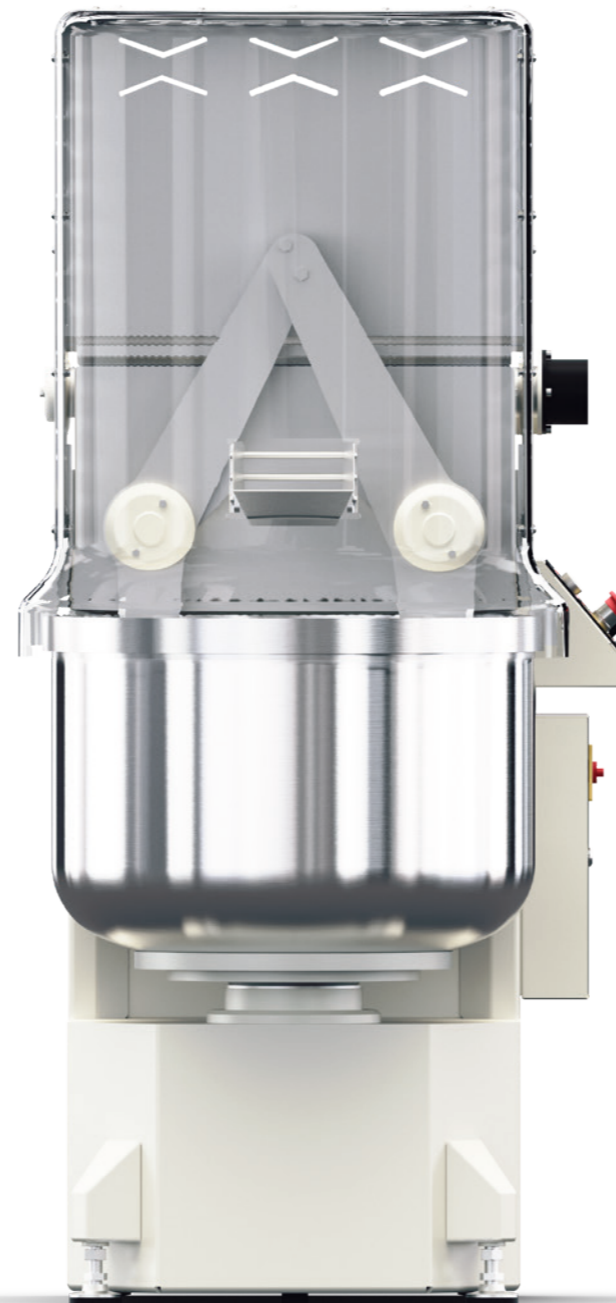
All the machines comply with CE standards and are marked ETL as a proof of product compliance to North American safety standards. Our mixers are designed, manufactured and assembled in ITALY.



**AMMORTIZZATORE IDRAULICO | hydraulic shock absorber**



Rotary shock absorber that increases the safety level of our machines when the bowl protection is raised or lowered by the operator.



**MOTORE | motor**

Available in 3-phase 2 speed version and a 3-phase/single-phase version with variable speed (INVERTER).



**COLLEGAMENTI ELETTRICI | electrical connections**

Standard supply of all the machines include 400 Volt 50/60 Hz 3 phase connections. On request, they can be supplied with different voltages.



**TRASMISSIONE | transmission**

Drive transmission with pulleys and trapezoidal belts to guarantee maximum silence and reliability. The bowl is connected to a gear motor.



**PROTEZIONE | protection**

Anti-shock plexiglass shield. It complies with all health and hygiene regulations (Food processing machinery - Dough mixers - Safety and hygiene requirements EN 453:2000+A1:2009)



**MOVIMENTAZIONE | movement**

It is equipped with wheels for handling and two stabilising feet, in order to maintain the required hygienic level in your laboratory. Adjustable front support feet.



**CARTER APRIBILI | openable carters**

Quick coupling / uncoupling system by means quick locks with built-in key, thus reducing cleaning and maintenance times.

