

## SPECIFICATIONS:

# I-TWIN45 TWIN ARM MIXER



*Twin arm mixers are the best choice for outstanding automatic dough production. Used by the most renowned pizza chefs and bakers in Italy, the twin arm mixer delivers the perfect product by keeping the dough at room temperature throughout the mixing process.*

*The arms gently mix the flour and water, allowing you to incorporate a high percentage of water and oxygen without stressing the dough. Whether you need to mix a small portion or dough, or large, a twin arm mixer is up to the task!*

### CONTROLS



Two Speed

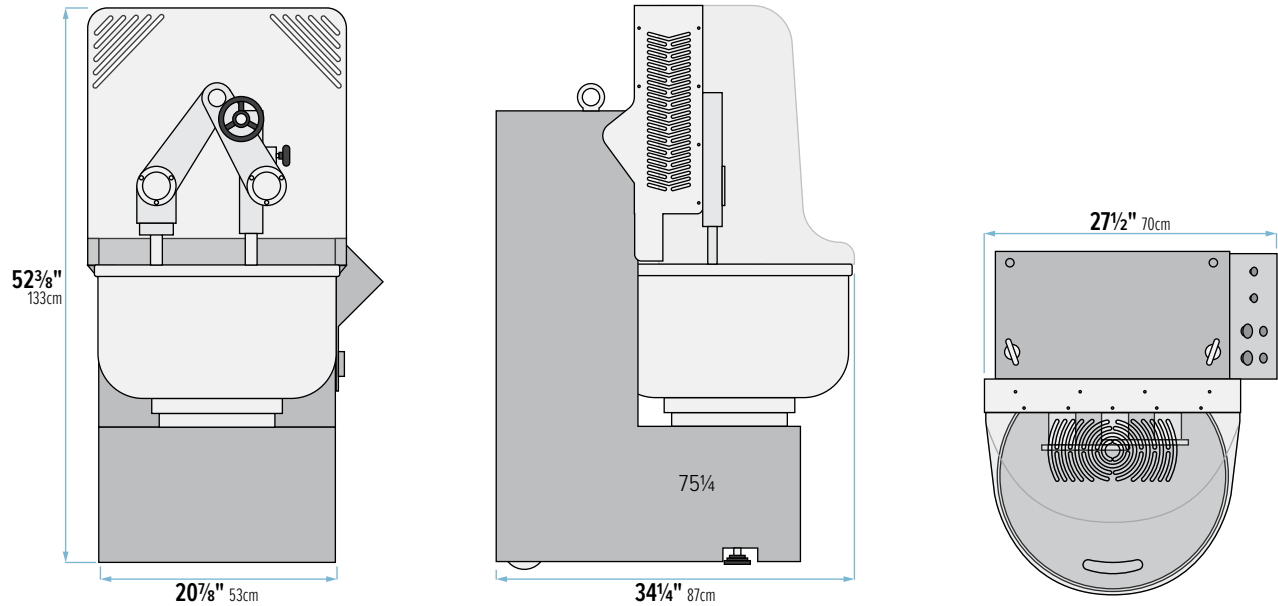


Variable Speed

### FEATURES

- Painted steel body
- Fixed stainless steel bowl
- Stainless steel mixing arms
- Oil free technopolymer gears
- Two mixing speeds or Variable Speed option
- Transparent plastic mixing guard
- Available in custom colours

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I-TWIN45/2 Pictured

## Production Capacity

Model	Min Lb	Flour Capacity			Kneading Capacity		Bowl Volume	
		Max Lb	Min Kg	Max Kg	Lb	Kg	Qt	L
I-TWIN45	4.5	64	2	29	101.5	46	70.5	67

\*Kneading Capacity at 50-55% hydration

## Electrical

Model	Kw	Voltage/Phase	Amps	Plug Information	Cable Length
I-TWIN45/2	1.1/1.6	208/220V 3PH	4.5	NEMA L15-20P ☺	4' / 122cm
I-TWIN45/V	1.6	208/220V 3PH	4.5	NEMA L15-20P ☺	4' / 122cm

## Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TWIN45/2	27 1/2	34 1/4	52 3/8	70	87	133	584	265
I-TWIN45/V	28	34 1/4	52 3/8	71	87	133	584	265

## Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TWIN45	31	35	53	79	89	135	646	293