

PRODUCT INFORMATION



Food Processing Machines



Planetary Mixer – Series TWISTER-Plus

- Robust mixer for stirring, kneading and mixing
- Stirring of light doughs, choux pastry, mash etc.
- Kneading of doughs for pizza, bread, cookies etc.
- Whipping of various sauces, cream etc.
- Air-cooled motor
- 3 working speeds
- Bowl in stainless steel with protective grid
- Easy lowering of bowl with lever for filling and taking out
- Protective grid with filling hole
- Security shut-off when lid is opened or bowl removed
- Throughput TwisterPlus10:
 - Dough hook – Dough approx. 4.5kg with 750g-3kg flour
 - Beater – Cream: approx. 3 liter
 - Beater – Meringue: approx. 500g – 2kg
 - Flat mixer – Meat stuffing – approx 4-5kg
- Throughput TwisterPlus20:
 - Dough hook – Dough approx. 9kg with 1.5kg-6kg flour
 - Beater – Cream: approx. 6.5 liter
 - Beater – Meringue: approx. 1kg – 4kg
 - Flat mixer – Meat stuffing – approx. 8-10kg
- Easy to remove bowl
- Incl. Beater, dough hook and flat mixer

Technical Specification

Model	TWISTER-Plus10	TWISTER-Plus20
Bowl capacity (gross)	10 liter	20 liter
Dimensions (WxDxH)	440 x 500 x 630 mm	515 x 560 x 770 mm
Working speeds	108 / 195 / 355 U/min	97 / 220 / 316 U/min
Power rating	0.45 kW	1.1 kW
Dead weight	40 kg	99 kg
Type of current	230 V	230 V

Technical modifications might be due to technical improvements.