Double Jacketed Mixer
240_400_600 Kg

Dough cooling system
Impianto di raffreddamento per l’impasto
Spiral mixing machine with a bowl cooling system

The bowl is constructed with a bottom and a double wall that allows the circulation of liquids at low temperatures. Thermal transfer to the interior of the bowl allows a significant decrease in the final temperature of the dough. This cooling method allows a homogeneous temperature transfer to the dough and a better development of gluten thread.

The machine is designed to be sanitized, the construction of the bowl is equipped with innovative thermal insulation materials.

The mixer equipped with a speed variator which allows it to adapt to all kinds of mixtures and to modulate the power transferred by the tools.