



Tilting spiral mixer for volumetric divider

Use

The new-generation automatic spiral mixers with fixed bowl, were especially developed to combine the well-known Esmach high quality standards in the mixing technology with the most modern features in ergonomics, functionality and versatility while at the same time meeting the most advanced safety and health standards.

The dividing blade is perfectly adapted to the hook and bowl which is improving the oxygenation at low temperature.


The mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to **discharge the dough into the hopper of a volumetric divider SP or DVP.**

Construction

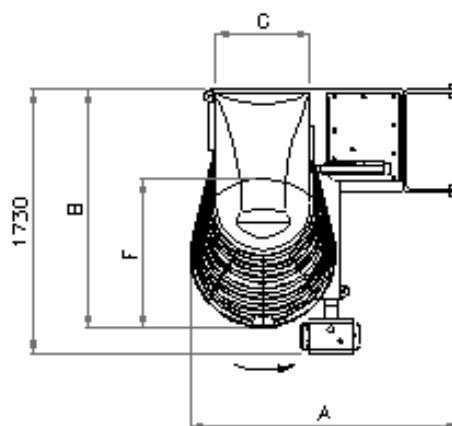
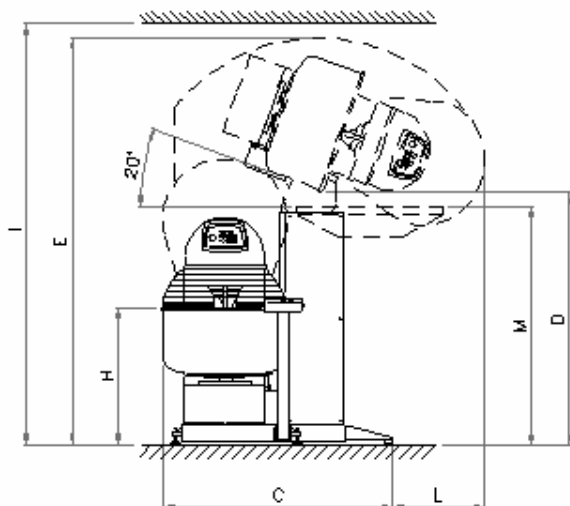
- Painted steel or (optional) stainless steel structure and column
- Bowl, blade, spiral and grid in s/s
- Movement transmission by pulleys and belts
- Two speeds for spiral arm and bowl motors
- Immediate stop of spiral when safety grid is lifted
- ABS thermoformed cover.
- Side electric control protected by water-dust and flour proof box (IP55 protection grade).
- Low tension 24 V. control panel
- Electronic control panel with display
- Work cycles can be chosen between automatic or manual (two speeds-two timers) while the operator can choose from 9 mixing programs.
- Lifting and descending by hold-to-run type.
- Reverse bowl rotation at first speed.
- Structural steel heavy work for the elevator
- Power supply : three phase 400V 50 Hz on standard
- Other power supply on request.



Code	Model
	TNSE 130 HR-discharge on hopper on RIGHT
	TNSE 160 HR-discharge on hopper on RIGHT
	TNSE 200 HR-discharge on hopper on RIGHT
	TNSE 130 HL-discharge on hopper on LEFT
	TNSE 160 HL-discharge on hopper on LEFT
	TNSE 200 HL-discharge on hopper on LEFT

Machine complies with  regulations

TNSE H Tilting spiral mixer



TNSE 300 H E D

Height 1690 mm (DVM and DVP dividers)
Please, ask us for configurations with DVP

Capacity

Code	Model	Flour * (kg)	Dough * (kg)	Total capacity * (lt)
01613012	TNSE 130 HR	75 - 80	130	200
01616012	TNSE 160 HR	100	160	250
01610012	TNSE 200 HR	125	200	300
01613002	TNSE 130 HL	75 - 80	130	200
01616012	TNSE 160 HL	100	160	250
01620002	TNSE 200 HL	125	200	300

(*) Indicative values

Model	Total power	Internal bowl diameter	Net weight	Arm speed 50 Hz	Bowl speed 50 Hz rpm	Arm speed 208 / 220 V 60 Hz	Bowl speed 208 / 220 V 60 Hz
TNSE 130 HR or HL	7,35 kw	798 mm	1180 kg	105 - 210	10,5—21	126 - 252	14.5
TNSE 160 HR or HL	7,35 kw	900 mm	1270 kg	105 - 210	10,5—21	126 - 252	14.5
TNSE 200 HR or HL	7.35 kw	900 mm	1310 kg	105 - 210	10,5—21	126 - 252	14.5

Model

Dimensions

	A	B	C	D	E	F	G	H	I	L	M
TNSE 130 HR or HL	1680 mm	1460 mm	1650 mm	1930 mm	3000 mm	798 mm	600 mm	930 mm	3100 mm	685 mm	1750 mm
TNSE 160 HR or HL	1730 mm	1500 mm	1690 mm	1880 mm	3000 mm	900 mm	600 mm	930 mm	3100 mm	685 mm	1750 mm
TNSE 200 HR or HL	1730 mm	1500 mm	1690 mm	1860 mm	3000 mm	900 mm	600 mm	1010 mm	3100 mm	685 mm	1750 mm



Tilting spiral mixer for workbench

Use

The new-generation automatic spiral mixers with fixed bowl, were especially developed to combine the well-known Esmach high quality standards in the mixing technology with the most modern features in ergonomics, functionality and versatility while at the same time meeting the most advanced safety and health standards.

The dividing blade is perfectly adapted to the hook and bowl which is improving the oxygenation at low temperature.

The mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to **discharge the dough on a workbench.**


Construction

- Painted steel or (optional) stainless steel structure and column
- Bowl, blade, spiral and grid in s/s
- Movement transmission by pulleys and belts
- Two speeds for spiral arm and bowl motors
- Immediate stop of spiral when safety grid is lifted
- ABS thermoformed cover.
- Side electric control protected by water-dust and flour proof box (IP55 protection grade).
- Low tension 24 V. control panel
- Electronic control panel with display
- Work cycles can be chosen between automatic or manual (two speeds-two timers) while the operator can choose from 9 mixing programs.
- Lifting and descending by hold-to-run type.
- Power supply : three phase 400V 50 Hz on standard
- Other power supply on request.

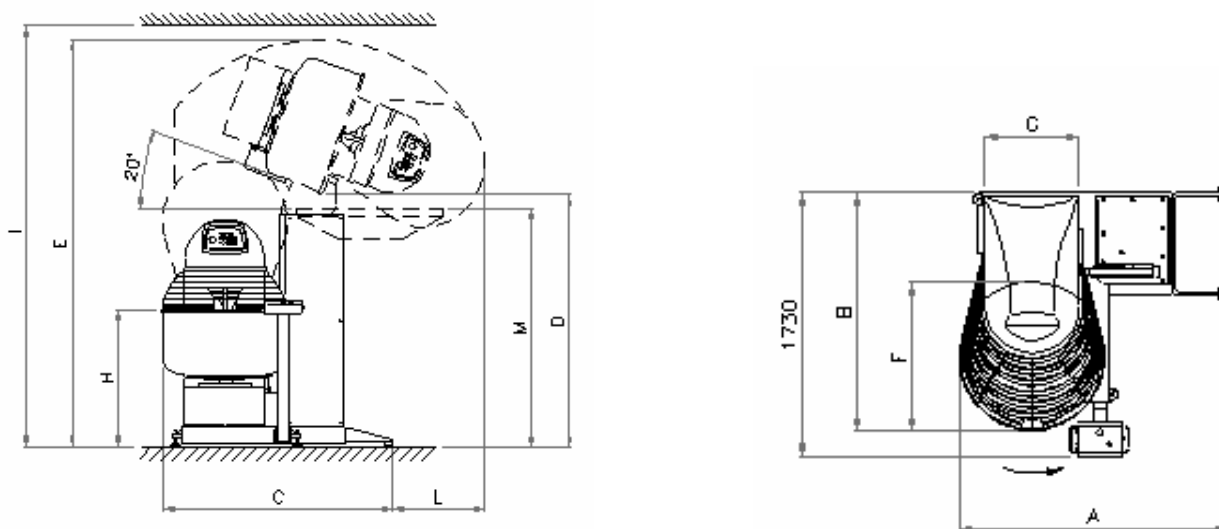
Code

Model

	TNSE 80 BR -discharge on bench on RIGHT
	TNSE 100 BR-discharge on bench on RIGHT
	TNSE 130 BR-discharge on bench on RIGHT
	TNSE 160 BR-discharge on bench on RIGHT
	TNSE 200 BR-discharge on bench on RIGHT
	TNSE 80 BL -discharge on bench on LEFT
	TNSE 100 BL-discharge on bench on LEFT
	TNSE 130 BL-discharge on bench on LEFT
	TNSE 160 BL-discharge on bench on LEFT
	TNSE 200 BL-discharge on bench on LEFT

Machine complies with  regulations

TNSE B Tilting spiral mixer



Height 900 mm for a work bench

Capacity

Reference	Model	Flour * (kg)	Dough * (kg)	Total capacity * (lt)
	TNSE 80 BR	50 - 54	80	110
	TNSE 100 BR	62 - 65	100	150
	TNSE 130 BR	75 - 80	130	200
	TNSE 160 BR	100	160	250
	TNSE 200 BR	125	200	300
	TNSE 80 BL	125	200	110
	TNSE 100 BL	50 - 54	80	150
	TNSE 130 BL	62 - 65	100	200
	TNSE 160 BL	75 - 80	130	250
	TNSE 200 BL	125	200	300

(*) Indicative values

Model	Total power	Internal bowl diameter	Net weight	Arm speed 50 Hz	Bowl speed 50 Hz rpm	Arm speed 208 / 220 V 60 Hz	Bowl speed 208 / 220 V 60 Hz
TNSE 80 BR or BL	5,65 kw	700 mm	695 kg	102 - 204	7,5-15	126 - 252	14.5
TNSE 100 BR or BL	5,65 kw	700 mm	700 kg	102 - 204	7,5-15	126 - 252	14.5
TNSE 130 BR or BL	7,35 kw	798 mm	970 kg	105 - 210	10,5-21	126 - 252	14.5
TNSE 160 BR or BL	7,35 kw	900 mm	1000 kg	105 - 210	10,5-21	126 - 252	14.5
TNSE 200 BR or BL	7.35 kw	900 mm	1010 kg	105 - 210	10,5-21	126 - 252	14.5

Model	Dimensions									
	A	B	C	D	E	F	G	H	L	M
TNSE 80 BR or BL	1660	1330	1550	1400	2200	700	500	930	-	900
TNSE 100 BR or BL	1660	1330	1550	1370	2200	700	500	980	-	900
TNSE 130 BR or BL	1680	1400	1650	1420	2450	798	550	944	685	900
TNSE 160 BR or BL	1730	1500	1690	1370	2450	900	600	950	685	900
TNSE 200 BR or BL	1730	1500	1690	1350	2450	900	600	1010	685	900