New Mixers

MIX 30 • 65 • 95 • 165 liters

TALSA

Market Leader in the Global Food Industry

2017 MODELS DESIGN INNOVATION

The universal mixer: especially designed for meat and many other applications.

Exclusive, patented paddle system

TALSA's Soft Mixing System with the exclusive dual-armed paddle provides improved mixing results and reduced mixing time. While one paddle arm stirs the product from the bottom to the top of the bowl, the other paddle arm simultaneously stirs it from the top to the bottom. This double action cuts mixing time by half.

Best kneading with new spherical bowl and new blade angle and shape designed in collaboration with the Fluid Department of the Polytechnic University of Valencia (UPV). Fully 3D computer modeling designed.

CDTI I+D+i Project # IDI-20150097 cofinanced with ERDF thru the Pluriregional Operative Program for smart growth.

"Natural and homogeneous mixing, like two spoons rotating in a bowl. Finally, the Perfect Dough"

Machines designed to mix minced meat, but usable for many other food products.

Advantages at a glance

- Reinforced, all stainless steel AISI304 construction.
- Pneumatically assisted rising of the motor-head for effortless elevation and lowering.
- Two s/s swivel casters with brake and two fixed ones for easy movement.
- Food approved plastic lid with holes for addition. Avoids contact of the operator with the paddle and prevents external contamination.

AISI 304

- Powerful motors and strong gearboxes to easily mix even compact and cold mixtures.
- 3-Phase motors with double voltage (permits changing the voltage).
- Automatic stop when lifting the motor head.
- Sealed & secure low voltage electric switchboxes.

- Hermetically closed machine base prevents intrusion of water or dirt.
- Easy cleaning due to the absence of hard to reach corners.
- Bowl and paddle are folding to ease unloading and cleaning.
- Hygienic control panel, IP55, with membrane push-buttons.

P models

- Motorized bowl.
- Forward/reverse rotation of paddle and bowl. The ability to mix in both directions provides more homogenous mix even with small quantities and reduces mixing time.

PV models

- Variable paddle speed, controled by a potentiometer on the control panel. Even more versatile.

Standard Equipment

Hygienic control panel

Electronic frequency converter in P models

Head-locking lever

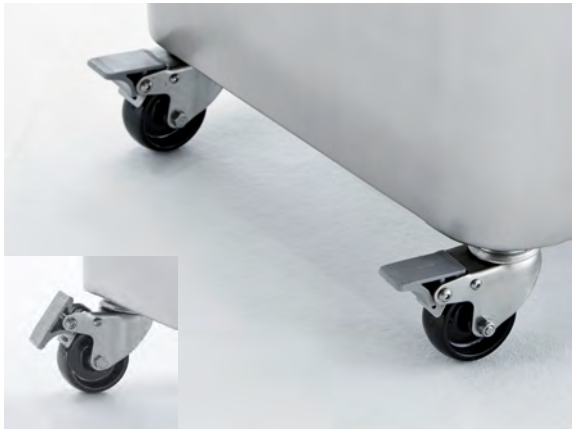
Pneumatic piston to asist raising the mixer head

Tiliting of MIX165 bowl asisted by pneumatic pistons

Spherical bowl and central column of MIX165

Standard Equipment

Food approved plastic lid with holes for addition

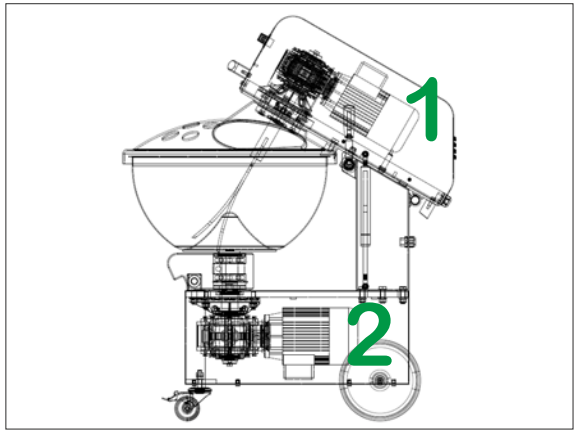


S/S swivel casters with brake for easy movement

Strong, resistant gearboxes

Manual bowl-speed control brake in E models

Motorized bowl in P models



2 motors, paddle and bowl, in P models

Choose from 3 equipments and 4 capacities

MIX-e

1 motor: paddle,
bowl pushed by inertia,
unidirectional mixing.

MIX-p

2 motors: paddle and bowl,
bidirectional mixing.

MIX-pv

2 motors: paddle and bowl,
bidirectional mixing,
variable paddle speed.

MIX30 liters

MIX30e
MIX30p
MIX30pv

MIX65 liters

MIX65e
MIX65p
MIX65pv

MIX95 liters

MIX95e
MIX95p
MIX95pv

MIX165 liters

MIX165p
MIX165pv

Standard three-phase models, optionally single-phased.

Technical Specifications

		30 Liters / 8 gal			65 Liters / 17 gal			95 Liters / 25 gal			165 Liters / 44 gal	
		MIX30e	MIX30p	MIX30pv	MIX65e	MIX65p	MIX65pv	MIX95e	MIX95p	MIX95pv	MIX165p	MIX165pv
Motors		1	2	2	1	2	2	1	2	2	2	2
Bowl capacity	Liters	30	30	30	65	65	65	95	95	95	165	165
	gal	8	8	8	17	17	17	25	25	25	44	44
Meat capacity	kg	±5 to ±12	±5 to ±12	±5 to ±12	±7 to ±27	±7 to ±27	±7 to ±27	±15 to ±43	±15 to ±43	±15 to ±43	±20 to ±80	±20 to ±80
dogged, dry dough	lbs	±11 to ±26	±11 to ±26	±11 to ±26	±15 to ±60	±15 to ±60	±15 to ±60	±33 to ±95	±33 to ±95	±33 to ±95	±44 to ±176	±44 to ±176
Meat capacity	kg	±5 to ±18	±5 to ±18	±5 to ±18	±7 to ±40	±7 to ±40	±7 to ±40	±15 to ±65	±15 to ±65	±15 to ±65	±20 to ±120	±20 to ±120
soft, liquid dough	lbs	±11 to ±40	±11 to ±40	±11 to ±40	±15 to ±88	±15 to ±88	±15 to ±88	±33 to ±143	±33 to ±143	±33 to ±143	±44 to ±265	±44 to ±265
Paddle speed	rpm	47 (50 Hz) 56 (60 Hz)	47 (50 Hz) 56 (60 Hz)	20 - 90 (50/60 Hz)	47 (50 Hz) 56 (60 Hz)	47 (50 Hz) 56 (60 Hz)	20 - 90 (50/60 Hz)	47 (50 Hz) 56 (60 Hz)	47 (50 Hz) 56 (60 Hz)	20 - 90 (50/60 Hz)	47 (50 Hz) 56 (60 Hz)	35 - 75 (50/60 Hz)
Mixing direction		unidirectional	bidirectional	bidirectional	unidirectional	bidirectional	bidirectional	unidirectional	bidirectional	bidirectional	bidirectional	bidirectional
Bowl speed	rpm	-	14 (50 Hz) 16 (60 Hz)	14 (50 Hz) 16 (60 Hz)	-	14 (50 Hz) 16 (60 Hz)	14 (50 Hz) 16 (60 Hz)	-	14 (50 Hz) 16 (60 Hz)	14 (50 Hz) 16 (60 Hz)	9 (50Hz) 11 (60Hz)	9 (50Hz) 11 (60Hz)
Machine power	HP	0,25	0,58	0,58	0,33	0,66	0,66	0,75	1,08	1,08	2,5	2,5
	kW	0,18	0,43	0,43	0,25	0,50	0,50	0,55	0,80	0,80	1,87	1,87
Net weight	kg	± 90	± 103	± 105	± 110	± 123	± 125	± 144	± 157	± 159	± 283	± 285
	lbs	± 198	± 227	± 232	± 243	± 271	± 276	± 318	± 346	± 351	± 624	± 628
Weight incl. packaging	kg	± 105	± 118	± 120	± 125	± 138	± 140	± 164	± 177	± 179	± 345	± 347
	lbs	± 232	± 260	± 265	± 276	± 304	± 309	± 362	± 390	± 395	± 761	± 765

Machine dimensions				
cm (inch)	MIX30	MIX65	MIX95	MIX165
A	58 (23”)	68 (27”)	77 (31”)	92 (36”)
B	82 (32”)	96 (38”)	108 (43”)	117 (46”)
C	100 (40”)	108 (43”)	120 (48”)	138 (55”)
D	113 (45”)	129 (28”)	145 (57”)	163 (65”)
E	117 (46”)	135 (54”)	150 (59”)	169 (67”)
F	63 (25”)	71 (28”)	77 (31”)	91 (36”)
G	33 (13”)	29 (12”)	30 (12”)	44 (18”)
Packaging	99x71x124 (39”x28”x49”)	99x71x124 (39”x28”x49”)	112x80x139 (44”x31”x55”)	135x108x155 (53”x43”x61”)
m³ (cu.ft)	0,87 (31)	0,87 (31)	1,25 (44)	2,26 (80)