



**Talsa
Soft
Mixing
System**

2

Soft, Homogeneous and Universal Mixing.



MIXERS

- MIX35E • MIX35P
- MIX60E • MIX60P
- MIX80E • MIX80P
- MIX100E • MIX100P
- MIX150P • MIX200P
- MIX275P



MIX35e-economy,
1 motor (blade)



MIX100p-professional,
2 motors (blade and bowl)

MIX275pv-professional, 2 motors,
optional V-electronic variable blade speed



Mod E: bowl brake.



Mod P: 2nd bowl motor.



Tiltable bowl. Wheels. Mod E: knob to adjust bowl speed by a brake.



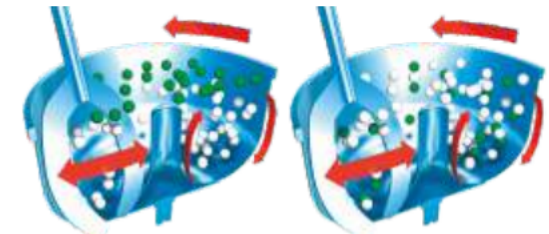
MIX-e (economy, 1 motor, forward).

MIX-p (professional, 2 motors, forward & reverse).

Optional MIX-pv (electronic variable speed 20-90 rpm forward & reverse).



Patented system of two-armed smooth blade, imitation of human arm, curved to bring the mixture up to the surface and vice versa.

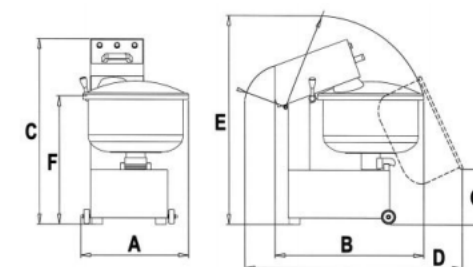


Perfect stability of fats: during 90% of the movement of the blade, the mixture does not rub against the stainless steel of the bowl.

Models with 1 motor (on blade, mod. E-econ) or 2 motors (blade and bowl, mod. P-professional with blade inversion by pushbuttons).

Entirely made of stainless steel. • Exclusive patented system of two-armed blade: while one blade arm stirs the product from the bottom to the top of the bowl, the other arm simultaneously stirs it from the top to the bottom reducing mixing time. • Mixture does not rub against the bowl. • Gas spring-assisted head. • Stops when the head is raised. • Tilting bowl for cleaning. • Easy cleaning. • Resistant transparent cover with four addition holes. • Sealed base. • Wheels for easy movement. • **MODELS E-economy (1 motor):** • Start/Stop by safety switch. • Mixing speed can be adjusted by a brake located on the bowl. • **MODELS P-professional (2 motors):** • Motorized bowl. • Push button controls for starting, stopping and blade inversion for forward or reverse mixing, enhancing and shortening mixing time also with small quantities. • Low-tension safety hermetic switchboard. • **OPTIONS:** • "V"-Electronic variable blade speed 20-90 rpm. • "M"-Single-phase.

		MIX35	MIX60	MIX80	MIX100	MIX150	MIX200	MIX275	
Bowl volume	Liter	35 lit	60 lit	80 lit	100 lit	150 lit	200 lit	275 lit	
Bowl meat capacity	± kg	± 5-20	± 7-40	± 11-55	± 15-70	20-100	25-130	35-180	
Blade shaft speed	rpm	47 rpm 50 Hz (56 rpm 60 Hz)							
Option "V"-Variable blade speed	Mod "PV" rpm	Optional electronic variable speed for P models: 20-90 rpm (50/60 Hz)					35-75 rpm		
Models P: Bowl speed	Mod "P"	14 rpm 50 Hz (16 rpm 60 Hz)				9 rpm 50 Hz (11 rpm 60 Hz)			
Power	HP	0,25/0,58	0,33/0,66	0,75/1,08	0,75/1,08	2,5	2,75	2,75	
	kW	0,18/0,43	0,25/0,50	0,55/0,80	0,55/0,80	1,87	2,05	2,05	
Net Weight	± kg	± 68/75	± 78/89	± 97/107	± 105/117	± 202	± 250	± 281	



cm	M35	M60	M80	M100	M150	M200	M275
A	53	60	66	68	84	92	99
B	71	82	88	92	105	124	132
C	90	100	110	110	123	129	136
D	107	120	133	134	152	163	177
E	116	135	147	150	170	173	187
F	59	69	75	75	85	86	93
G	26	29	30	29	30	25	25
m3	0,7	0,7	1	1	1,6	2,1	2,6

