

SPIRAL MIXER QUEEN LINE



# TOUCH SCREEN CONTROL PANEL

It allows to memorize up to 10 recipes, guarantees high quality and consistency. The operator will be able to make the same dough every day regardless of his skills.

### INFRARED RAYS TEMPERATURE SENSOR

It detects the instant dough temperature, keeping it always under control. It's possible to set a maximum temperature not to overheat the dough.

# LED LIGHTS TO ILLUMINATE THE DOUGH

The light placed over the bowl allows keeping the dough under control in all its working steps.

#### INVERTER

Thanks to the inverter technology by Mitsubishi, the spiral speed can be adapted to any kind of dough, changing from 70 rpm to 300 rpm, up to 100% hydration.

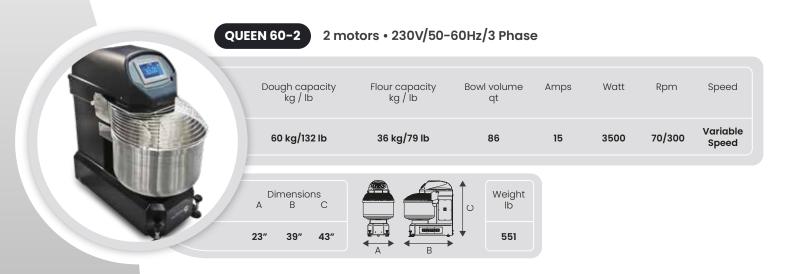
## QUEEN LINE SPIRAL MIXER

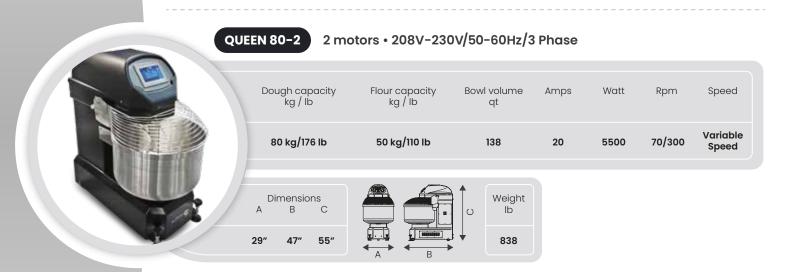
Available in 2 versions:

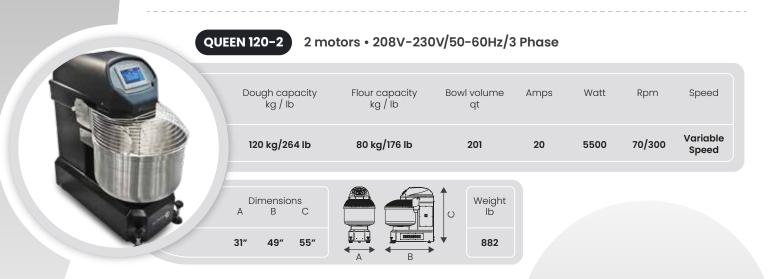
 QUEEN-2 in 3-phase 208V-230V, mixing capacity from 60 to 300 kg.



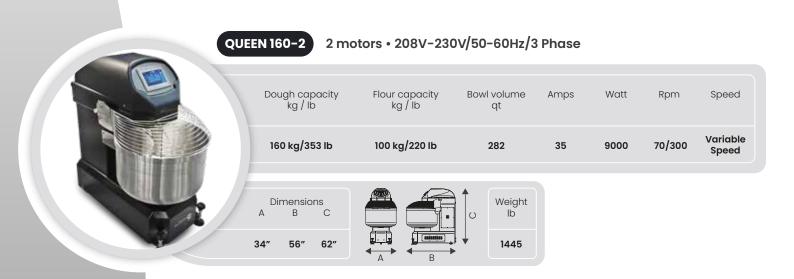
## TECHNICAL SPECIFICATIONS

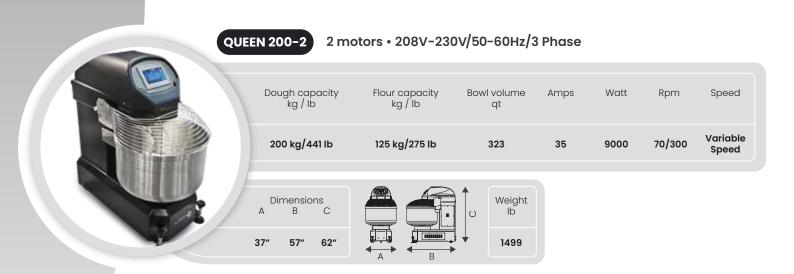






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