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gold

IMPASTATRICE A SPIRALE AUTOMATICA A **VASCA ESTRAIBILE**
AUTOMATIC SPIRAL MIXER WITH **REMOVABLE BOWL**



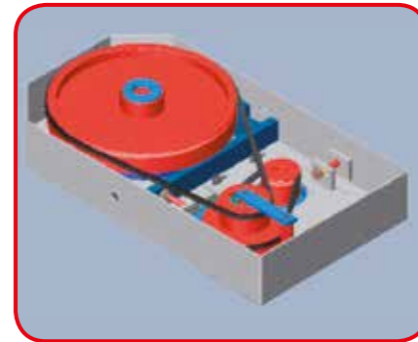


 **gold**

IMPASTATRICE A SPIRALE AUTOMATICA A VASCA ESTRAIBILE

L'impastatrice a spirale automatica con vasca estraibile è una macchina con sollevamento e aggancio automatico. Il sistema di trasmissione del moto alla vasca elimina rumori e manutenzione. La doppia velocità di lavoro della spirale consente l'ottenimento di impasti omogenei e raffinati. La struttura della macchina è in acciaio verniciato di grosso spessore. **Il modello GOLD è stato creato per le produzioni industriali, oltre ad essere stata completamente ripensata sotto il punto di vista strutturale, la maggiore novità sta nella trasmissione vasca, completamente nuova meccanicamente con due ruote di frizione, non più una, come per gli altri modelli. Per quanto riguarda la trasmissione spirale viene montata la modello SUPREME. L'intera macchina è in regola con l'ultima normativa macchine CE.**

CE



Tre motori - Rinvio Trasmissione spirale - Spirale maggiorata - Doppia ruota di frizione - Inversione senso di rotazione vasca - Movimenti idraulici - Due Timer elettronici

Three motors - Extra pulley drive - Bigger spiral - Double friction wheel - Reversing direction of rotation bowl - Hydraulic movements - Two electronic timers

	ME250	ME300	ME400
Cap. Impasto Kg / Dough Cap.	250	300	400
Cap. Farina Kg / Flour Cap.	150	190	250
Cap. Vasca Lt / Bowl Cap.	368	455	620
Ø vasca cm / Ø Bowl	100	110	120
Consumo Tot / Power Consumption	12.2	16.8	20.0
Motore vasca Kw / Bowl Motor	5.9/10.3	9.0/15.0	11.0/18.0
Macchina cm / Dimension cm	230x130x170h	230x130x170h	238x135x170h
Peso Kg / Weight kg	1.620	1.720	1.800

SOLLEVATORE RIBALTATORE PER CARRELLO ESTRAIBILE

	CE250	CE300	CE400
Macchina cm / Dimension cm	130x110x110h	140x115x110h	140x130x112h
Peso Kg / Weight kg	400	450	500



GOLD - AUTOMATIC SPIRAL MIXER WITH REMOVABLE BOWL

The automatic spiral mixer with removable bowl is equipped with automatic lifting and coupling. The bowl drive eliminates noise and maintenance. The mixer's two speeds enable the user to obtain a mixture which is well blended and of a high quality. The body of the mixer is made of heavy duty coated steel.

The GOLD model was designed for industrial production. As well as being totally reconceived from a structural point of view, the greatest novelty can be found in the bowl transmission which is completely new mechanically with two friction wheels, and no longer one as with the other models. The spiral transmission fitted is the same used for the SUPREME model. The mixer complies with the latest CE regulations.



GOLD - PÉTRIN AUTOMATIQUE À SPIRALE À CUVE AMOVIBLE

Le pétrin automatique à spirale avec cuve extractible est une machine permettant soulèvement et accrochage automatique. Le système de transmission du mouvement de la cuve élimine les bruits et l'entretien. La double vitesse de travail de la spirale permet d'obtenir des pâtes homogènes et raffinées. La structure de la machine est conçue en acier vernis épais.

Le modèle GOLD a été conçu pour les productions industrielles, par ailleurs l'aspect structurel a été complètement revu, mais la nouveauté la plus significative est représentée par la transmission de la cuve, complètement neuve du point de vue mécanique avec deux roues de friction, au lieu d'une seule, comme pour les autres modèles. En ce qui concerne la transmission de la spirale, le modèle installé est le même qu'on monte sur le modèle SUPREME. L'ensemble du pétrin répond aux dernières normes CE.



GOLD - AUTOMATISCHER SPIRALKNETER MIT HERAUSNEHMBAREM KESSEL

Die automatische Spiralknetter mit ausziehbarem Bottich ist ein Gerät mit automatischem Hub- und Einhakvorgang. Das Bewegungsübertragungssystem für den Bottich vermeidet Geräusentwicklung und ist wartungsfrei. Die Doppelte Knetgeschwindigkeit der Spirale ermöglicht die Gewinnung von homogenen und raffinierten Teigmischungen. Die Maschinenstruktur besteht aus lackiertem Stahl von großer Dicke.

Das Modell GOLD ist für Industrieproduktionen ausgelegt worden. Daneben ist es strukturell vollständig überarbeitet worden. Die größte Neuigkeit jedoch ist der mechanisch komplett erneuerte Kesselantrieb mit zwei Reibrädern und nicht nur einem, wie bei den anderen Modellen. Als Spiralantrieb wird der gleiche Antrieb wie beim Modell SUPREME montiert. Die ganze Maschine entspricht den aktuellen CE-Normen.



GOLD - AMASADORA AUTOMÁTICA DE ESPIRAL CON CUBA EXTRAÍBLE

The automatic spiral mixer with removable bowl is equipped with automatic lifting and coupling. The bowl drive eliminates noise and maintenance. The mixer's two speeds enable the user to obtain a mixture which is well blended and of a high quality. The body of the mixer is made of heavy duty coated steel.

The GOLD model was designed for industrial production. As well as being totally reconceived from a structural point of view, the greatest novelty can be found in the bowl transmission which is completely new mechanically with two friction wheels, and no longer one as with the other models. The spiral transmission fitted is the same used for the SUPREME model. The mixer complies with the latest CE regulations.



GOLD - АВТОМАТИЧЕСКАЯ СПИРАЛЬНАЯ ТЕСТОМЕСИЛЬНАЯ МАШИНА С ПОДКАТНОЙ ДЕЖОЙ

Модель GOLD была сделана для промышленного производства. Помимо того, что конструкция данной модели была полностью пересмотрена, подлинная новизна заключается в совершенно новой с точки зрения механики системе вращения дежи. **В отличие от других, эта модель вместо одного имеет два фрикционных колеса. Система трансмиссии спирали такая же, как и у моделей SUPREME.**

