

# TRUFROST & BUTLER

## TWIN ARM SPIRAL MIXER

The Butler TwinA is a twin arm mixer that recreates the conditions of the traditional hand made dough. The use of a twin-arm kneading machine generates a greater volume of dough, with a more oxygenated mixture and, for this reason, a higher amount of finished product than that obtained using the other types of mixers. Ideal for the preparation of soft dough and for the production of larger sized leavened products such as panettone, colombe, pizza, artisan bread, the twin-arm kneading machine is the best choice for delicate doughs, produced with medium speed processes. The left arm is fitted with a "loop back" mechanism to capture the dough, while the right arm (mixer arm) is designed to extend the dough. Two perfectly coordinated movements ensure high level of accuracy. The dynamics of the twin arms encourages the oxygenation of the dough preventing any heating of the same.



SM 16 Twina

### Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals	Weight
SM-16Twina	16 ltrs.	1000W	6 kgs.	25-65 batt/min	360 x 200	397x567x710	220V/50 Hz/1Ph	50KG

Specifications are subject to change without prior notice due to continuous product development