



## ELICA

*Spiralmixerwithfixed bowl from 45 to 200*

*Thermoformed front head cover*

*Rear cover in painted steel*

*Bowl protection in transparent PETG \* available in rods for non-CE markets*

*Bowl, spiral and contrast column in stainless steel*

*Bowl reflection rollers*

*Painted steel structure raised from the ground (3 fixed feet and one adjustable)*





**Optional:**

- 2speed bowl motor (standard for 160 and 200)
- Structure in stainless steel
- Dough temperature probe (only with ID or TS panel)
- Internal bowl lighting lights
- Bowl scraper vertical bowl section
- Spatula tool
- Variable speedbowl (only withTouchScreen control panel)

For specific request contact the sales office

## CONTROL PANEL



**+ 2 SPEEDS WITH TIMER**

Use in the manual version involves setting the working time with automatic passage from first to second speed; it includes the bowl rotation impulse button to facilitate the extraction of the dough, the bowl motion inversion selector, only for versions with 2, the 3 position selector for bowl motion (slow, neutral / crazy, fast) - (standard Helix 160-200)



**+ 2-SPEED DIGITAL CONTROL PANEL (ID)**

It allows use in manual, semi-automatic and automatic versions. In semi-automatic operation it is possible to acquire the necessary times of dough processing. In automatic operation it is possible to memorize up to 20 work programs and recall them if necessary while maintaining the personalization of each individual phase. The digital version uses a sophisticated light diagnostics system which allows the user/ technician to identify any operating anomalies.

For this panel contact the sales office

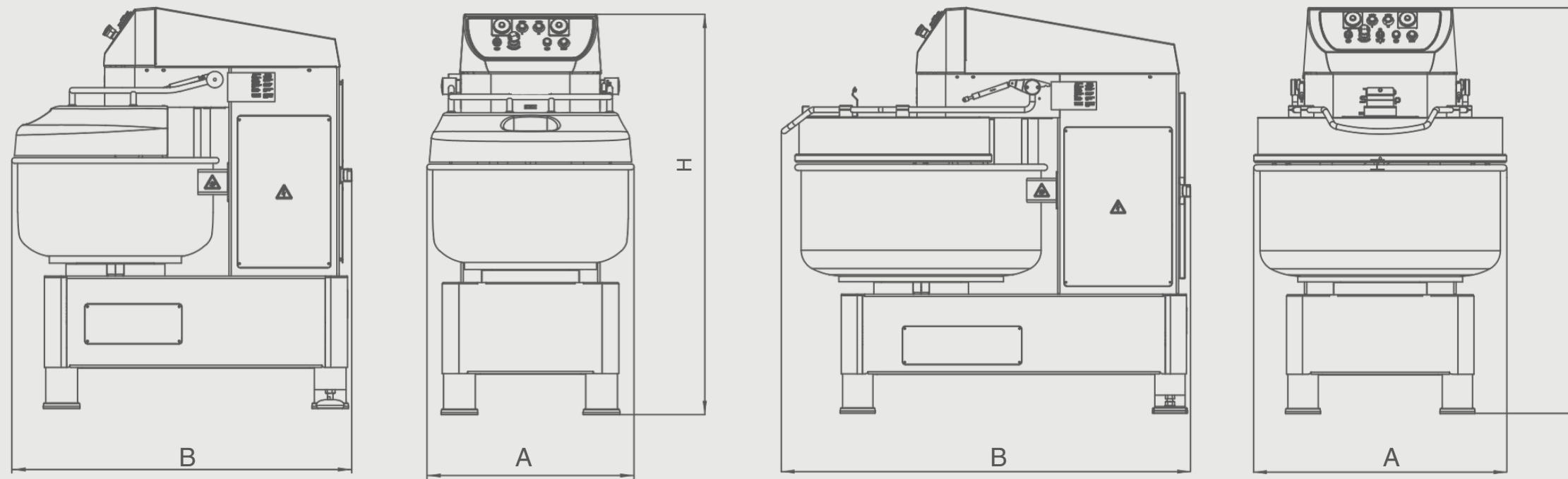


**+ PROGRAMMABLE 2 SPEED TOUCH SCREEN (TS)**

Multifunction programmable touch screen panel. This human machine interface has always been part of the Tekno Stamap philosophy; it is already used in various types of machines such as automatic sheeters, planetary mixers, make up lines, croissant machines and allows you to shorten the distance between Tekno Stamap and the user of the machine. The panel has memorized different languages to facilitate the understanding of the commands. It allows use in manual, semi-automatic and automatic versions. In automatic operation it is possible to memorize up to 30 work programs, including operations such as: delayed start, pauses for leavening in the bowl or adding ingredients, resumption of the program at any speed and with any preset time. Programs can be named and recalled if necessary.

**Optional:**

Possibility of remote connection (4.0) to update software, check the operating status of the machine and identify any anomalies, acquire and duplicate programs on other machines in series, check work cycles, production and usage time.



## ELICA – FIXED BOWL SPIRAL MIXERS (45–200)

SPEC	45	60	80	100	130	160	200
Machine (WxDxH) in	25.1x42.7x52.0	29.3x48.2x57.1	33.1x53.3x57.1	37.5x58.7x60.2	38.0x57.9x65.7	42.2x63.2x68.5	42.2x63.2x68.5
Packaging (WxDxH) in	29.5x46.5x65.7	34.1x52.8x65.7	57.1x38.0x57.9	57.9x38.0x65.7	59.4x40.9x65.7	63.2x42.2x68.5	63.2x42.2x68.5
Bowl ØxH in	23.6x11.8	23.6x14.2	27.6x14.2	27.6x16.1	31.5x16.3	35.4x16.5	35.4x17.7
Dough Capacity (lb)	99	132	176	220	287	353	441
Bowl Volume (gal)	21	25	32	38	53	66	71
Power 1st Speed (kW)	2.0	2.0	2.7	2.7	3.6	6.6	6.6
Power 2nd Speed (kW)	3.4	3.4	5.1	5.1	5.8	10.0	10.0
Spiral RPM (1st/2nd)	101/203	101/203	94/189	94/189	94/189	89/178	89/178
Bowl RPM (1st/2nd)	11/22	11/22	9/18	9/18	10/18	9/18	9/18
Electrical Supply	230~/3Ph/50-60	230~/3Ph/50-60	230~/3Ph/50-60	230~/3Ph/50-60	230~/3Ph/50-60	230~/3Ph/50-60	230~/3Ph/50-60
Net Weight (lb)	820	827	1,168	1,190	1,389	1,609	1,631
Shipping Weight (lb)	1,008	1,014	1,323	1,345	1,543	1,764	1,786

