TONELLI

Food technologies

Mixing Technologies

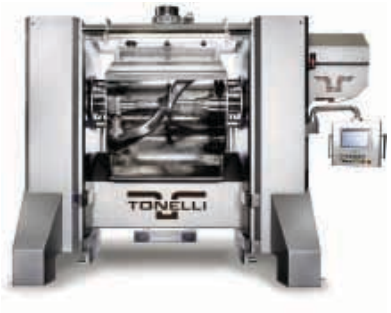


Mixing Technologies



Vertical Planetary Mixer

- 120 *lt*
- 200 *lt*
- 300 *lt*
- 400 *lt*
- 600 *lt*
- 800 *lt*
- 1.300 *lt*



Horizontal Mixer

- TR 500
- TR 1000
- TR 1500



Centrifugal Mixer

- MU 50
- MU 100
- MU 150
- MU 200
- MU 300
- MU 400



Batter&Cream Premixer

- RPX 200
- RPX 400
- RPX 600
- CRPX 200
- CRPX 300



Continuous Areating Mixer

- CAM 10
- CAM 50
- CAM 70
- CAM 80
- CAM 120

MIXING

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Vertical Planetary **Mixer**

It is the machine by which Tonelli is known worldwide.

The exclusive Tonelli Planetary Mixing System combines the use of one or two tools with the scraper, depending on a pre-set rotating ratio, to guarantee an unmatched mixing quality.

A wide range of tools, interchangeable according to product's technology, makes Tonelli Planetary mixers the more versatile equipment to obtain any kind of bakery and confectionery product.



120 lt



200 lt



300 lt



400 lt

Innovative Classics

The range of equipment, designed according to tradition with robust and long-lasting qualities, also provides integrated and complex systems, offering custom-made solutions.
With products ranging from large, automated and computerised systems to mixers for smaller-scale businesses with a home-made touch,
the Tonelli Group is the ideal partner for both large and small companies working in the confectionery and bakery industry.



600 lt



800 lt



1.300 lt



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Planetary Mixing System

The exclusive Tonelli Planetary Mixing System combines the use of one or two tools with the scraper, depending on a pre-set rotating ratio, to guarantee quality mixing in a class of its own.
To meet different production needs related to specific product technologies, Tonelli also provides a Dual motorisation option. This means the revolution of tools is independent of their rotation, so the number of parameters that can be programmed for recipes can be increased.

Hygiene

All parts in contact with the product have been designed and developed to prevent the formation of bacteria. The mixing environment is fully washable, even at high pressures and can be integrated with C.I.P. washing circuits. The AISI 304 stainless steel execution, makes easy the overall cleaning.



1

Fine Wire Whisk

2

Large Basket Whisk.

3

Cross Beater

4

Heavy Wire Whisk.

5

Spade Cutting Tool

6

Ascending Spiral Round Bar

7

Descending Spiral Round Bar

8

Flat Paddle

9

Double U Bar Paddle

10

Flat Ascending Spiral Wide Bars

11

Flat Ascending Spiral Narrow Cross Bars

12

Flat Paddle

13

Bowl Scraper

14

Round Bowl Scraper

15

Fine Wire Whisk

16

Star Beater

17

Cutting Tool

18

Extralarge Spiral with Holes

19

Integral Scraper

20

Cutters

21

Sigma Tool

Mixing accessories

A wide range of tools that are interchangeable depending on product technologies, quick and easy to change, makes Tonelli Planetary mixers even more versatile.

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