

- Produces perfect, well aired blends without the slightest rough-handling or overheating of the dough, thanks to the wrap-around double spiral shape of the kneading tool with an oblique axis
- Cast iron structure and bowl support case; the lifting column, which is an integral part of the kneading machine, is made of steel
- Independent motors, graded protection class IP 44, drive the transmissions with gears operating in an oil bath or grease for the main movements: tool rotation, bowl rotation, lifting of the accident-prevention guard on the tool, lifting of the bowl trolley.
- The tool is made of cast stainless steel; the bowl and the accident-prevention guard are made of X5 Cr Ni 1810 stainless steel
- The kneading machine is simple to use: there is only one panel, graded protection class IP 55, which contains the timers for the duration of the kneading cycles and for engaging the changes of speed, the selector for choosing the work cycles, the button for rotating the bowl into unloading position and other controls for immediate use
- The electric system is graded protection class IP 55

**Use other than envisaged by the manufacturer are forbidden without the latter's authorization**

Optional: control panel with PLC with 100 programs that can be personalized according to the customer product needs.

This computer is easy to use and allows a good working cycle. The mixing cycle of each needed recipe can be named and memorized.

**MACHINE WITH RELEVANT  
ELECTRONIC COMPONENTRY**



**The machine is built to comply with  
the accident prevention, hygiene  
and electric standards in force**

# NV 150 sx and dx 10/18/21

"NUOVA VITTORIA" MIXER  
DOUGH CAPACITY KG. 150

**pietrobeto**  
BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kw 6	
Voltage:	230 V/50 Hz, 3+E	400 V/50 Hz, 3+E
	220 V/60 Hz, 3+E	
Weight:	kg 1365/1430/1455	
Dough capacity:	kg 150	Bowl volume: lt 208
Internal bowl diameter:	mm 917	Bowl depth: mm 354
Bowl speed:	5 rpm.	Tool speed: 55-85 rpm.

### FUNCTIONING

After completing installation the operator can carry out the working cycle: turn on the main switch, give the command for ascent of the accident prevention guard and put the ingredients in the bowl. After selecting one of three work programs, the mixing times at 1<sup>st</sup> and 2<sup>nd</sup> speeds and the direction of rotation for the bowl, the cycle is carried out: it is possible to make additions to the dough and rotate the bowl when unloading.

Dimensions in millimetres

