

New Mixers
MIX 30-65-95-165 liters



Market Leader in the Global Food Industry



The universal mixer: especially designed for meat and many other applications.

Exclusive, patented paddle system



TALSA's Soft Mixing System with the exclusive dual-armed paddle provides improved mixing results and reduced mixing time. While one paddle arm stirs the product from the bottom to the top of the bowl, the other paddle arm simultaneously stirs it from the top to the bottom. This double action cuts mixing time by half.

Best kneading with new spherical bowl and new blade angle and shape designed in collaboration with the Fluid Department of the Polytechnic University of Valencia (UPV). Fully 3D computer modeling designed.



CDTI I+D+i Project # IDI-20150097 cofinanced with ERDF thru the Pluriregional Operative Program for smart growth.



Centre for the Development of Industrial Technology



*"Natural and homogeneous mixing,
like two spoons rotating in a bowl.
Finally, the Perfect Dough"*



Machines designed to mix minced meat, but usable for many other food products.



Advantages at a glance



- Reinforced, all stainless steel AISI304 construction.
- Pneumatically assisted rising of the motor-head for effortless elevation and lowering.
- Two s/s swivel casters with brake and two fixed ones for easy movement.
- Food approved plastic lid with holes for addition. Avoids contact of the operator with the paddle and prevents external contamination.



AISI
304

- Powerful motors and strong gearboxes to easily mix even compact and cold mixtures.
- 3-Phase motors with double voltage (permits changing the voltage).
- Automatic stop when lifting the motor head.
- Sealed & secure low voltage electric switchboxes.

- Hermetically closed machine base prevents intrusion of water or dirt.
- Easy cleaning due to the absence of hard to reach corners.
- Bowl and paddle are folding to ease unloading and cleaning.
- Hygienic control panel, IP55, with membrane push-buttons.



P models

- Motorized bowl.
- Forward/reverse rotation of paddle and bowl. The ability to mix in both directions provides more homogenous mix even with small quantities and reduces mixing time.

PV models

- Variable paddle speed, controlled by a potentiometer on the control panel. Even more versatile.

Standard Equipment



Hygienic control panel



Electronic frequency converter in P models



Head-locking lever



Pneumatic piston to assist raising the mixer head



Tilting of MIX165 bowl assisted by pneumatic pistons



Spherical bowl and central column of MIX165

Standard Equipment



Food approved plastic lid with holes for addition



S/S swivel casters with brake for easy movement



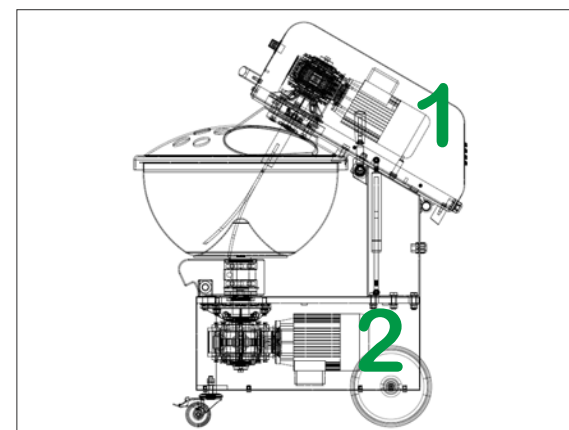
Strong, resistant gearboxes



Manual bowl-speed control brake in E models



Motorized bowl in P models



2 motors, paddle and bowl, in P models

Choose from 3 equipments and 4 capacities



MIX-e

1 motor: paddle,
bowl pushed by inertia,
unidirectional mixing.



MIX-p

2 motors: paddle and bowl,
bidirectional mixing.



MIX-pv

2 motors: paddle and bowl,
bidirectional mixing,
variable paddle speed.



MIX30 liters

MIX30e
MIX30p
MIX30pv

MIX65 liters

MIX65e
MIX65p
MIX65pv

MIX95 liters

MIX95e
MIX95p
MIX95pv

MIX165 liters

MIX165p
MIX165pv

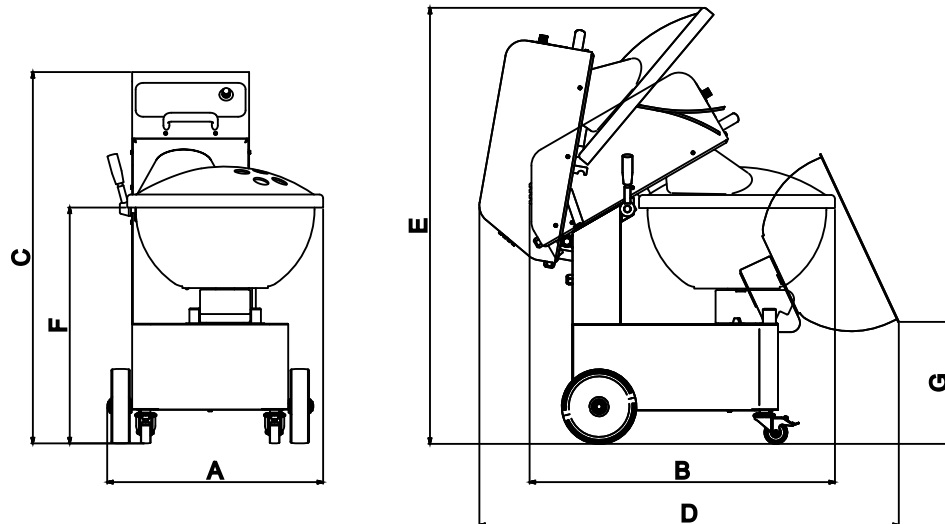
Standard three-phase models, optionally single-phased.

Technical Specifications



		30 Liters / 8 gal			65 Liters / 17 gal			95 Liters / 25 gal			165 Liters / 44 gal	
		MIX30e	MIX30p	MIX30pv	MIX65e	MIX65p	MIX65pv	MIX95e	MIX95p	MIX95pv	MIX165p	MIX165pv
Motors		1	2	2	1	2	2	1	2	2	2	2
Bowl capacity	Liters	30	30	30	65	65	65	95	95	95	165	165
	gal	8	8	8	17	17	17	25	25	25	44	44
Meat capacity dogged, dry dough	kg	±5 a ±12	±5 a ±12	±5 a ±12	±7 a ±27	±7 a ±27	±7 a ±27	±15 a ±43	±15 a ±43	±15 a ±43	±20 a ±80	±20 a ±80
	lbs	±11 to ±26	±11 to ±26	±11 to ±26	±15 to ±60	±15 to ±60	±15 to ±60	±33 to ±95	±33 to ±95	±33 to ±95	±44 to ±176	±44 to ±176
Meat capacity soft, liquid dough	kg	±5 to ±18	±5 to ±18	±5 to ±18	±7 to ±40	±7 to ±40	±7 to ±40	±15 to ±65	±15 to ±65	±15 to ±65	±20 to ±120	±20 to ±120
	lbs	±11 to ±40	±11 to ±40	±11 to ±40	±15 to ±88	±15 to ±88	±15 to ±88	±33 to ±143	±33 to ±143	±33 to ±143	±44 to ±265	±44 to ±265
Paddle speed	rpm	47 (50 Hz) 56 (60 Hz)	47 (50 Hz) 56 (60 Hz)	20 - 90 (50/60 Hz)	47 (50 Hz) 56 (60 Hz)	47 (50 Hz) 56 (60 Hz)	20 - 90 (50/60 Hz)	47 (50 Hz) 56 (60 Hz)	47 (50 Hz) 56 (60 Hz)	20 - 90 (50/60 Hz)	47 (50 Hz) 56 (60 Hz)	35 - 75 (50/60 Hz)
		unidirectional	bidirectional	bidirectional	unidirectional	bidirectional	bidirectional	unidirectional	bidirectional	bidirectional	bidirectional	bidirectional
Bowl speed	rpm	-	14 (50 Hz) 16 (60 Hz)	14 (50 Hz) 16 (60 Hz)	-	14 (50 Hz) 16 (60 Hz)	14 (50 Hz) 16 (60 Hz)	-	14 (50 Hz) 16 (60 Hz)	14 (50 Hz) 16 (60 Hz)	9 (50Hz) 11 (60Hz)	9 (50Hz) 11 (60Hz)
		0,25 0,18	0,58 0,43	0,58 0,43	0,33 0,25	0,66 0,50	0,66 0,50	0,75 0,55	1,08 0,80	1,08 0,80	2,5 1,87	2,5 1,87
Machine power	HP											
	kW											
Net weight	kg	± 90	± 103	± 105	± 110	± 123	± 125	± 144	± 157	± 159	± 283	± 285
	lbs	± 198	± 227	± 232	± 243	± 271	± 276	± 318	± 346	± 351	± 624	± 628
Weight incl. packaging	kg	± 105	± 118	± 120	± 125	± 138	± 140	± 164	± 177	± 179	± 345	± 347
	lbs	± 232	± 260	± 265	± 276	± 304	± 309	± 362	± 390	± 395	± 761	± 765

Machine dimensions				
cm (inch)	MIX30	MIX65	MIX95	MIX165
A	58 (23")	68 (27")	77 (31")	92 (36")
B	82 (32")	96 (38")	108 (43")	117 (46")
C	100 (40")	108 (43")	120 (48")	138 (55")
D	113 (45")	129 (28")	145 (57")	163 (65")
E	117 (46")	135 (54")	150 (59")	169 (67")
F	63 (25")	71 (28")	77 (31")	91 (36")
G	33 (13")	29 (12")	30 (12")	44 (18")
Packaging	99x71x124 (39"x28"x49")	99x71x124 (39"x28"x49")	112x80x139 (44"x31"x55")	135x108x155 (53"x43"x61")
	m³ (cu.ft)	0,87 (31)	0,87 (31)	1,25 (44)



TALSA, Tradition and Innovation:

80 years producing mixing machines.

115 years of industrial experience in machinery.

Sales and distributors in more than 60 countries.



Four generations of the Belloch family have succeeded in making what began as a small mechanical workshop founded in 1900 to serve the electrical industry, more than 100 years later an efficient industrial structure of 6000m² where attention, illusion and constant improvement is paid to every detail of our machines.

In this catalog we offer you the best of our knowledge and experience and the most modern and innovative machines, newly designed with advanced 3D software technology and R&D support from the European Union.

The Company was awarded with the Export Award of the Chamber of Commerce of Valencia.

Thank you for your trust.

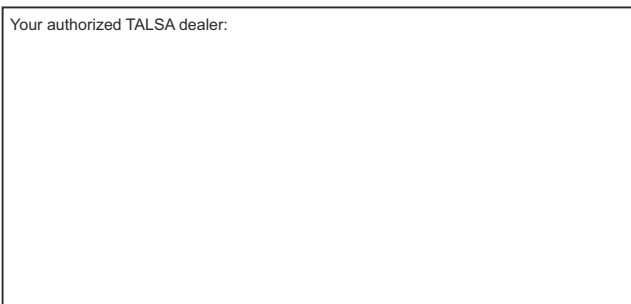
Our product range:

- Cutters / Choppers
- Mincers / Grinders
- Fillers / Stuffers
- Mixers
- Cookers / Kettles

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