

Hammonia Tauro Mixer



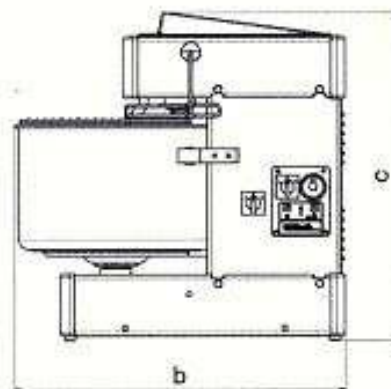
Our Hammonia Tauro spiral mixers are the classic solutions for Pizza dough and smaller quantities of bread dough. The shape of the spiral relative to the bowl diameter safeguards best dough results, whereas the central bar improves the efficiency of the mixers. All parts that are in contact with dough are made of stainless steel.

Model	KW	kg	A	B	C	Volume
Tauro 12	0,55	45	350	540	570	Lt. 16
Tauro 18	0,55	46	380	580	570	Lt. 21
Tauro 22	0,75	67	440	700	700	Lt. 29
Tauro 22 2v	0,8/1,1	67	440	700	700	Lt. 29
Tauro 25	0,75	72	440	700	700	Lt. 32
Tauro 25 2v	0,8/1,1	72	440	700	700	Lt.32
Tauro 30	0,75	75	490	750	700	Lt. 41
Tauro 30 2v	0,8/1,1	75	490	750	700	Lt. 41
Tauro 35	1,1	92	490	750	760	Lt. 48
Tauro 35 2v	1,2/1,55	92	490	750	790	Lt. 48
Tauro 40	1,1	96	530	780	760	Lt. 59
Tauro 40 2v	1,2/1,55	98	530	780	760	Lt. 59
Tauro 35 A	1,2/1,55	94	490	750	840	Lt. 48
Tauro 40 A	1,2/1,55	102	530	780	840	Lt. 59

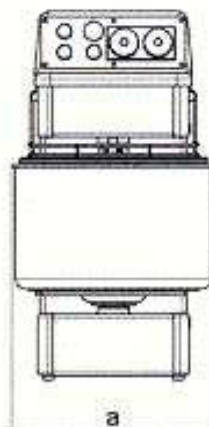
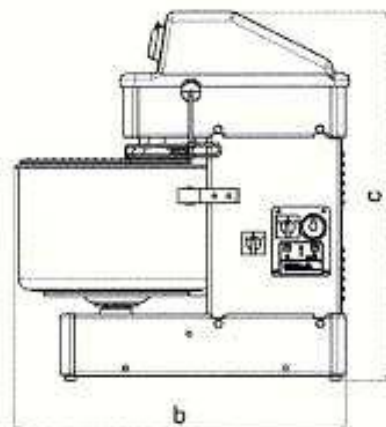


Joanna Levin Hamburg -
bakery machinery

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TAURO



TAURO A

For further information please contact us.