

Industrial Twin Tool Removable Bowl Mixer

LP Group focuses on engineering and manufacturing the highest quality spiral mixing equipment for bakeries around the globe. Their Imperium line is a mixing powerhouse, featuring twin tool removable bowl technology. This unit can drastically reduce mixing times.

Features

- ✓ **Twin Tools**
Twin spiral tools work in conjunction with one another to greatly reduce mixing times.
- ✓ **Industrial Operation**
Designed to dramatically improve production floor in large scale mixing operations by significantly reducing batch processing times.
- ✓ **Powerful Motors**
Four reinforced motors that power both the bowl, spiral, and hydraulic locking mechanism. This includes two synchronized motors that power thrust rollers for smoother, more reliable bowl rotation.
- ✓ **Reinforced Transmission**
Reinforced XPZ industrial belt drive that is coupled with reinforced oil bath gearboxes for added reliability and strength.
- ✓ **Hydraulic Bowl Lock**
Mixing bowl automatically hooks and locks into mixer via a hydraulic lift and locking mechanism.
- ✓ **Variable Speed**
Variable control over both bowl and tool speeds via the innovative touchscreen control panel and inverter technology.
- ✓ **Programmable Touchscreen Controls**
This includes the ability to program up to 256 mixing recipes! Programmable options include variable speed control on both the tools and bowl motors, up to 15 steps/intervals per recipe, ability to insert pauses within the mixing cycle, and the ability to insert up to 3 different ingredient loading intervals during the mixing cycle.
- ✓ **Bowl Rotation**
Ability to reverse bowl rotation when in first speed.
- ✓ **Motorized Bowl Guard**
Built-in bowl guard that automatically lowers via a hydraulic powered lift and locking mechanism.
- ✓ **Durable Construction**
Designed for durability, ease of cleaning, and overall sanitation.
- ✓ **Easy Maintenance**
Key components are easily accessible for streamlined maintenance. This includes motors, tools enclosures, hydraulics, and system electronics.



Available Options

- ✓ **Custom Electrical**
Custom voltages available upon request
- ✓ **Custom Design**
This includes customizable colors, silkscreens, and/or stainless-steel body
- ✓ **Bowl Drain**
Bowl drain kit for easier cleaning
- ✓ **Quick Connect Tools**
Quick connect tool configuration for easily swapping mixer attachments
- ✓ **Additional Tools**
Additional tools include peel, 8-type spiral, and whisk attachments

Electrical Specifications

Imperium 300	
Voltage	208V
Bowl Power*	2 x 2.2 kW
Spiral Power	30 kW
Hydraulic Power	3 kW

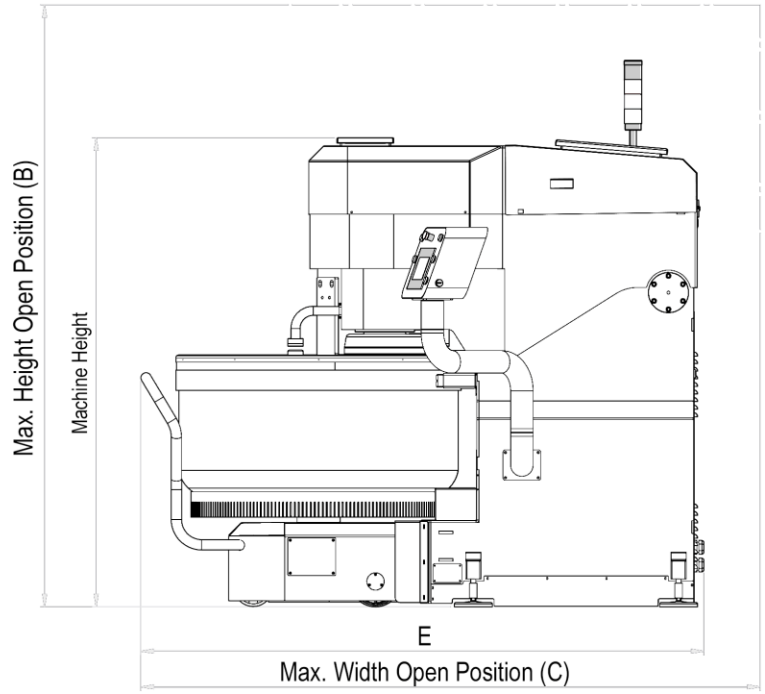
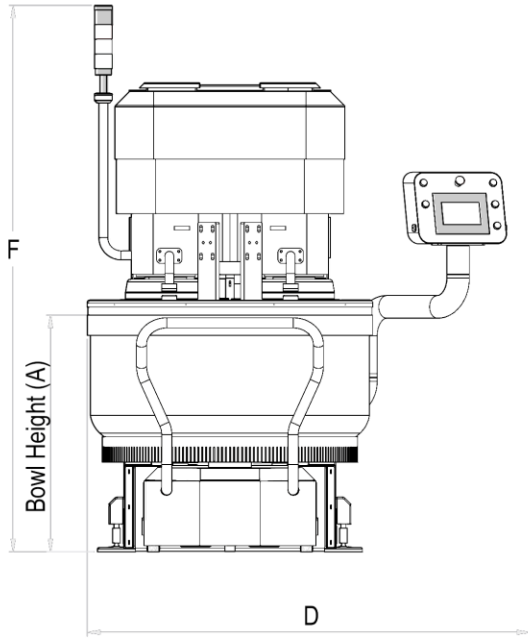
*Bowl rotation is powered via two synchronized motors

Production Specifications

Imperium 300	
<i>Dough Capacity</i>	
Maximum Dough Capacity	300 kg 661 lb
Minimum Dough Capacity	35 kg 75 lb
<i>Bowl & Flour Capacity</i>	
Bowl Capacity	480 L 126 gal.
Maximum Flour Capacity	175 kg 385 lb

Weights & Dimensions

Imperium 300	
<i>Standard Dimensions</i>	
Standard Dimensions (D x E x F)	69 x 87.75 x 93.75"
	1750 x 2227 x 2160 mm
Bowl Height (A)	37" (936 mm)
Max. Height Open Position (B)	93.75" (2380 mm)
Max. Width Open Position (C)	96.5" (2450 mm)
Net Weight	3969 lb (1800 kg)
<i>Shipping Dimensions</i>	
Shipping Dimensions (L x W x H)	107 x 75 x 89"
	270 x 190 x 225 cm
Shipping Weight	4520 lb (2050 kg)



NOTES:

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PRODUCT PAGE & VIDEO**



Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.