

# Australian Bakery & Pizza

Importers and Distributors



## Diving Arm Mixer Rollmatic



### Rollmatic T50 Two Arm Mixer

The T50 is a machine designed for small bakeries and confectioneries.

One block structure, highly resistant stainless steel arms, bowl of 18/10 stainless steel, drive system with spiral gears, large flywheel for the storage of power, to improve the mixing of dough.

Two speed. The T50 is supplied in optional with one or two timers.

#### Control Panel



**2 YEARS PART AND LABOUR WARRANTY - "PEACE OF MIND - YOU DESERVE IT"**

#### Features of the Rollmatic Diving Arm (Two Arm) Mixer

Dough Capacity	45 Kg
Weight	340Kg
Dimensions	770 x 550 x 1400
Motor Power	1,2 - 2 Hp
Installed Power	0.75 kw
Number of speeds	2

**Your Bakery/Pizza Equipment Specialists.**

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