

Mixers

MIX40s·MIX65s·MIX95s·MIX165s



Market Leader in the Global Food Industry



MIX65sp



MIX165spv



MIX40se

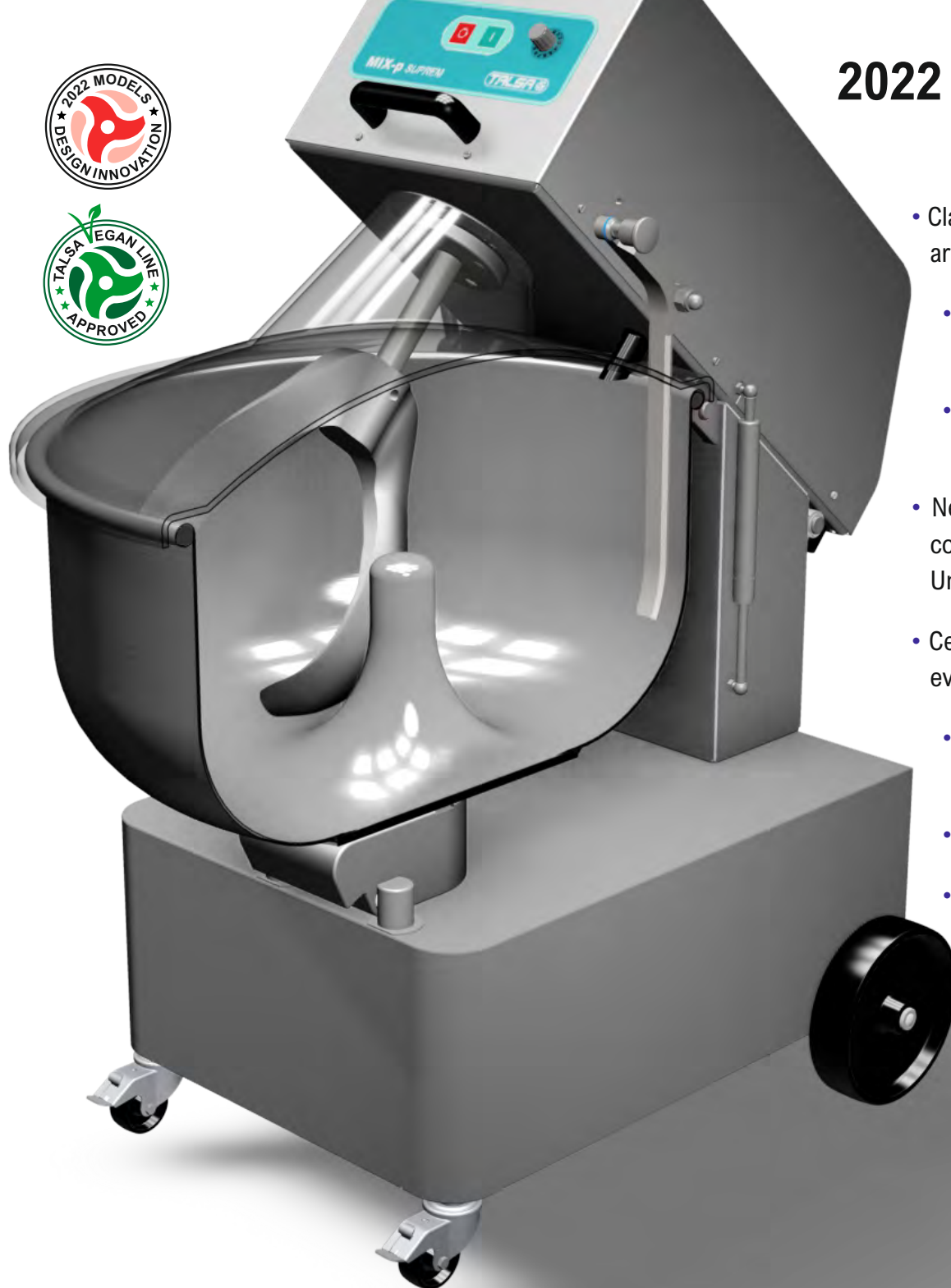


MIX95spv

Suprem

Universal mixer, ideal for meat masses and many other products of the food industry.





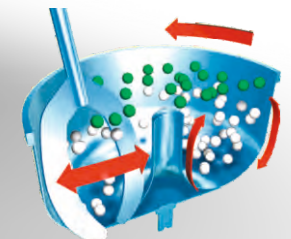
2022 model *Suprem*



- Classic design of mixing machine, emulating the turning of the human hands and arms.
- Powerful “double-spoon” paddle that performs dual mixing at each turn: dough up & dough down, copying the manual human process of stirring and churning.
- The diagonal attack angle of the mixing paddle hardly squeezes the dough against the bowl but rather mingles it gently with the same smooth dough.
- New optimized attack angle of the mixing paddle, designed in collaboration with the fluids department of the Polytechnic University of Valencia.
- Central bowl column in all models, acting as a divider, homogenizing the dough even more.
- New bowl scraper in P and PV models, removes possible adhesions on the side like spices, etc., returning it to the mixing zone, unifying all parts of the mixture.
- Paddle is very easy to clean, without the need to disassemble.
- The perfect traditional mixing that the meat and food sector demands.



- + “**Double-spoon**“ mixing paddle
- + Spherical bowl with **high central column**
- + Adjustable **bowl scraper**
- = **Natural and homogeneous** mixing,
like to spoons rotating in the bowl.



Eventually, the **perfect dough!**

Advantages at a glance



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

- + Bowl scraper removes possible adhesions from the bowl side.
- + Motorized bowl for a more uniform mixing. Recommended for small quantities.

PV models

- + Bowl scraper removes possible adhesions from the bowl side.
- + Motorized bowl plus variable paddle speed, controlled by a potentiometer on the control panel. Even more versatile.



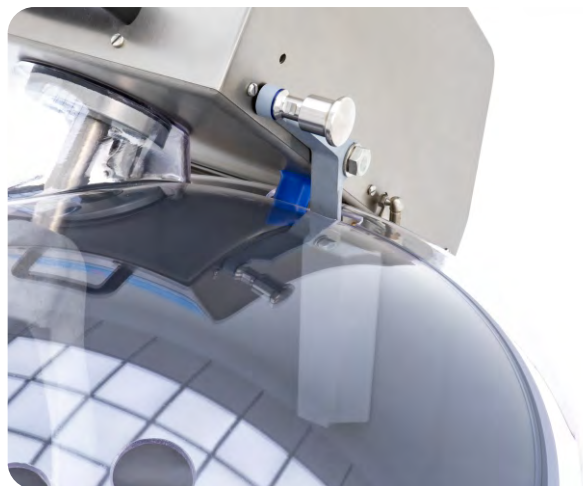
Machines designed to mix minced meat, but usable for many other food products.



Standard Equipment



Hygienic control panel.



Bowl scraper prevents the mass from sticking to the bowl, returning it to the mixing area. (P and PV models)



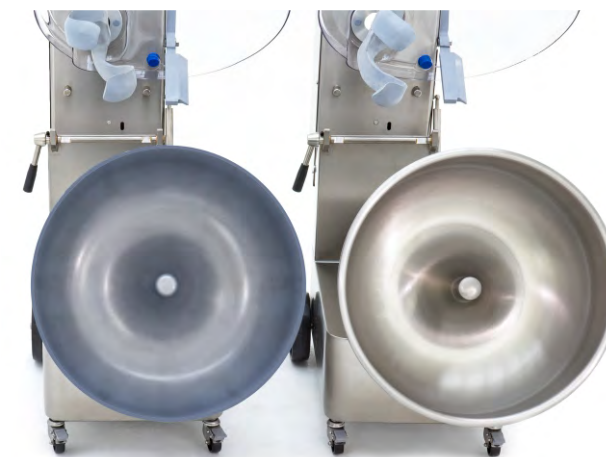
Double-spoon mixing paddle.



Pneumatic spring to assist raising the machine head.



Tilting of MIX165 bowl assisted by pneumatic springs.



Spherical bowl and central column.
MIX40/65: food approved grey ABS
MIX95/165: stainless steel (optionally for MIX40/65)

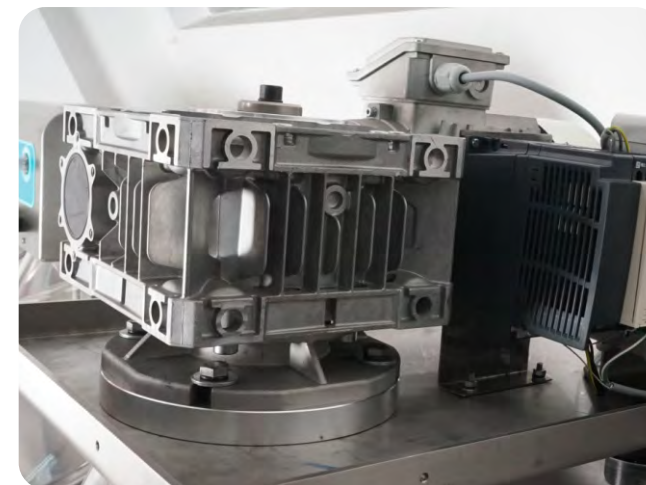
Standard Equipment



Food approved plastic lid with holes for addition.



S/S swivel casters with brake for easy movement.



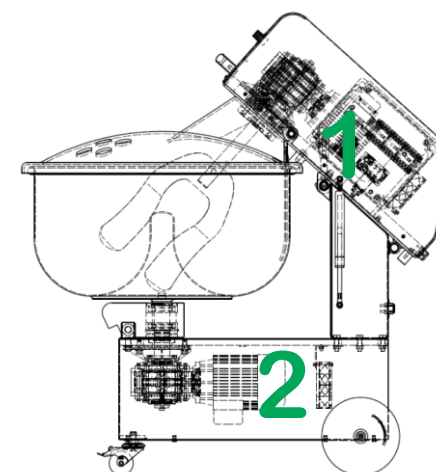
Strong, resistant gearboxes.



E models: manual bowl-speed control brake. Require sufficient amount of product to rotate the bowl.



P and PV models: motorized bowl for smoother mixing. Recommended for small quantities.



2 motors: paddle and bowl. (P and PV models)

Choose from 3 equipments and 4 capacities



Suprem



MIX40se



MIX65sp



MIX95spv

MIX40 litres

- MIX40se
- MIX40sp
- MIX40spv

MIX65 litres

- MIX65se
- MIX65sp
- MIX65spv

MIX95 litres

- MIX95se
- MIX95sp
- MIX95spv

MIX165 litres

- MIX165sp
- MIX165spv

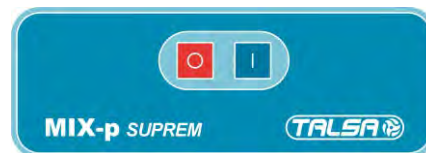
MIXse

1 motor: paddle. Bowl pushed by inertia. Needs sufficient amount of product to rotate the bowl.



MIXsp

2 motors: paddle and bowl. More uniform mixing, recommended for mixing small amounts.



MIXspv

2 motors: paddle and bowl. More versatile thanks to variable paddle speed.



MIX40/65 bowl

standard: ABS
optional: stainless steel

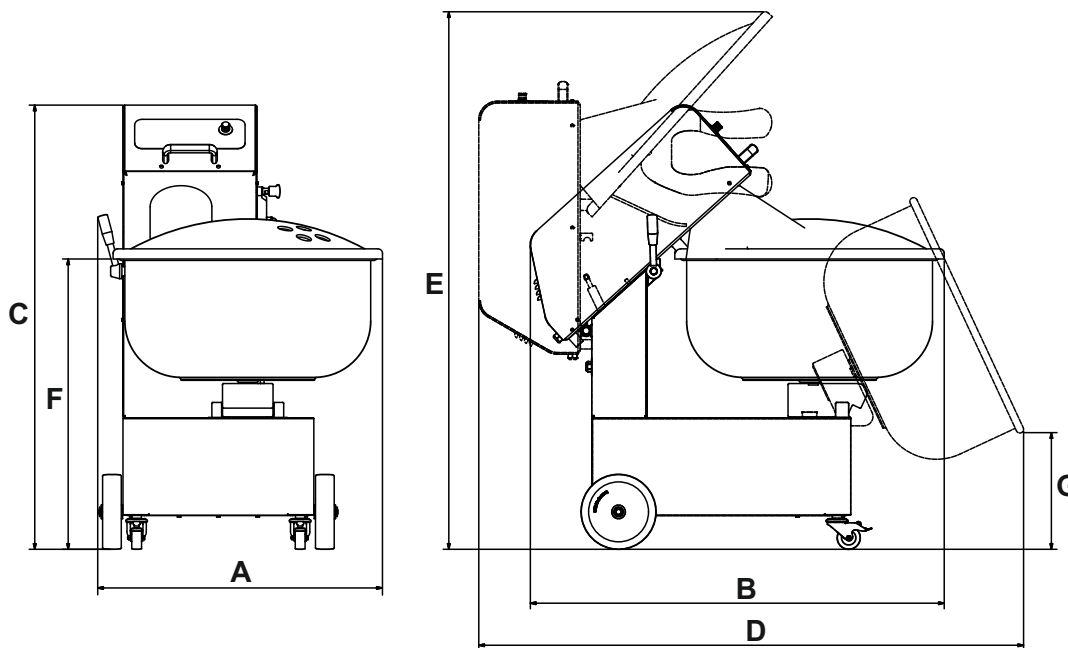
Standard three-phase, single-phase optionally available for MIXse and MIXspv models.

Technical Specifications MIX *Suprem*



		40 litres / 10 gallon			65 litres / 17 gallon			95 litres / 25 gallon			165 litres / 44 gallon	
		MIX40se	MIX40sp	MIX40spv	MIX65se	MIX65sp	MIX65spv	MIX95se	MIX95sp	MIX95spv	MIX165sp	MIX165spv
Motors		1	2	2	1	2	2	1	2	2	2	2
Bowl capacity	litres	40	40	40	65	65	65	95	95	95	165	165
	gallon	10	10	10	17	17	17	25	25	25	44	44
Meat capacity tough, dry mixture	kg	±8 to ±16	±4 to ±16	±4 to ±16	±12 to ±27	±6 to ±27	±6 to ±27	±26 to ±43	±13 to ±43	±13 to ±43	±18 to ±80	±18 to ±80
	lbs	±17 to ±35	±9 to ±35	±9 to ±35	±26 to ±60	±13 to ±60	±13 to ±60	±57 to ±95	±29 to ±95	±29 to ±95	±40 to ±176	±40 to ±176
Meat capacity soft, liquid mixture	kg	±8 to ±24	±4 to ±24	±4 to ±24	±12 to ±40	±6 to ±40	±6 to ±40	±26 to ±65	±13 to ±65	±13 to ±65	±18 to ±120	±18 to ±120
	lbs	±17 to ±53	±9 to ±53	±9 to ±53	±26 to ±88	±13 to ±88	±13 to ±88	±57 to ±143	±29 to ±143	±29 to ±143	±40 to ±265	±40 to ±265
Paddle speed	rpm	47 (50Hz) 56 (60Hz)	47 (50Hz) 56 (60Hz)	20 - 90 (50/60Hz)	47 (50Hz) 56 (60Hz)	47 (50Hz) 56 (60Hz)	20 - 90 (50/60Hz)	47 (50Hz) 56 (60Hz)	47 (50Hz) 56 (60Hz)	20 - 90 (50/60Hz)	47 (50Hz) 56 (60Hz)	35 - 75 (50/60Hz)
			14 (50Hz) 16 (60Hz)	14 (50Hz) 16 (60Hz)		14 (50Hz) 16 (60Hz)	14 (50Hz) 16 (60Hz)		14 (50Hz) 16 (60Hz)	14 (50Hz) 16 (60Hz)	9 (50Hz) 11 (60Hz)	9 (50Hz) 11 (60Hz)
Bowl speed	rpm	-			-			-				
Finishing		Stainless steel			Stainless steel			Stainless steel			Stainless steel	
Cabinet		Food approved Polyamide			Food approved Polyamide			Food approved Polyamide			Aluminium	
Paddle		Food approved ABS, optional s/s			Food approved ABS, optional s/s			Stainless steel			Stainless steel	
Machine power	HP	0,25	0,58	0,58	0,33	0,66	0,66	0,75	1,08	1,08	2,5	2,5
	KW	0,18	0,43	0,43	0,25	0,50	0,50	0,55	0,80	0,80	1,87	1,87
Net weight	kg	± 93	± 104	± 105	± 106	± 117	± 118	± 146	± 157	± 158	± 291	± 293
	lbs	± 205	± 229	± 231	± 233	± 258	± 260	± 322	± 346	± 348	± 642	± 646
Weight incl. packaging	kg	± 109	± 120	± 121	± 122	± 133	± 134	± 166	± 177	± 178	± 380	± 382
	lbs	± 240	± 265	± 267	± 269	± 293	± 295	± 366	± 390	± 392	± 838	± 842

Machine dimensions				
cm (inch)	MIX40s	MIX65s	MIX95s	MIX165s
A	58 (23")	69 (27")	76 (30")	91 (36")
B	86 (34")	99 (39")	111 (44")	125 (49")
C	100 (40")	106 (42")	119 (47")	133 (52")
D	117 (46")	130 (51")	146 (57")	165 (65")
E	116 (46")	130 (51")	144 (57")	164 (65")
F	67 (26")	70 (28")	78 (31")	93 (37")
G	34 (13")	35 (14")	32 (13")	44 (18")
Packaging	108x74x122 (43"x29"x48")	108x74x122 (43"x29"x48")	118x83x138 (46"x33"x54")	135x108x155 (53"x43"x61")
m³ (cu.ft)	0,98 (35)	0,98 (35)	1,37 (48)	2,26 (80)



TALSA, Tradition and Innovation:

85 years producing mixing machines.

120 years of industrial experience in machinery.

Sales and distributors in more than 60 countries.



Since the Belloch family started the company in 1900 as a mechanical workshop to serve the incipient electrical industry, Talsa has evolved to the current 3 industrial buildings and more than 6000 sq.m with the most modern cutting-edge CNC production means.

At Talsa we pay great attention, enthusiasm and constant improvement to every detail of the machines in this catalogue and their usability for end customers. We have a collaboration with UPV Polytechnic University of Valencia, R+D+I Research and Development of the European Union, INPYMES GVA and Export Awards of the Chamber of Commerce.

Thank you for your trust.

Our product range:

- Fillers/Stuffers • Mixers • Minchers/Grinders • Cutters/Choppers • Cookers/Kettles



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