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FOTONIC TWIN

Industrial kneader



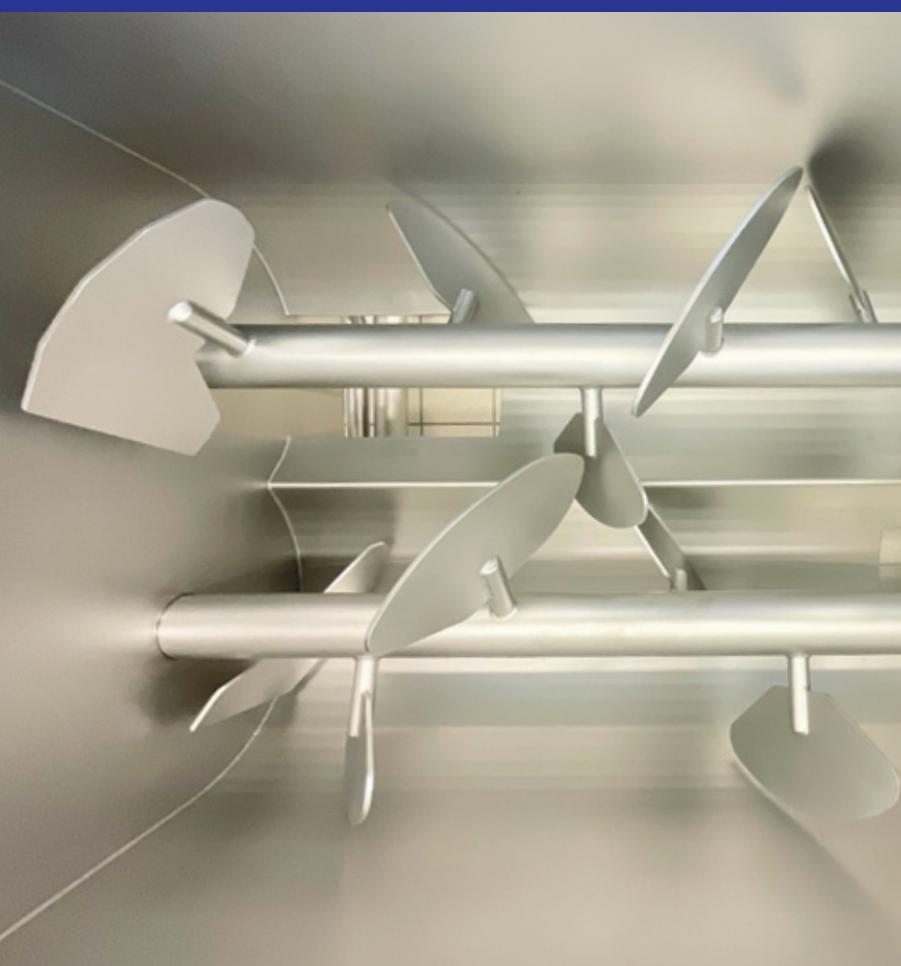
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Technical Features

Fotonic Twin is an industrial kneader ideal for the processing of minced meat, ready-made sauces, hamburgers and fresh pasta stuffings.

- ✓ **Double shaft with intersecting paddles**
- ✓ **500 lt vat volume**
- ✓ **Delicate blending, preserving the mixture**
- ✓ **Inverted rotation for optimal mixture unloading**
- ✓ **Fine mixture homogenization**
- ✓ **Unloading through sliding double openings**

- ✓ **Minimal maintenance requirements**
- ✓ **Exceptional reliability**
- ✓ **Quickly removable shafts**
- ✓ **Gear motor entirely in stainless steel, IP 69K**
- ✓ **Manually demountable hatches tool-free**
- ✓ **Assistance service provided**
- ✓ **Ideal for integration into production line**
- ✓ **Ceramic micro shot peening**



Loading the product

The product is **loaded** from above by opening the lid, which mounts a metallic net to allow additional ingredients to be added without interrupting the kneading.

The hopper is designed to allow for a combined high capacity and ergonomic shape to simplify the loading process.

Unloading the product

A stick positioned laterally drives the double door **unloading system**, allowing it to unload into trolleys, bins, or tanks of different sizes.

The round tube frame, and extreme care in limiting angles and interstices, make cleaning the kneader an exceptionally simple, quick, and effective process.

Thanks to the generous dimensions and the use of high-quality components, required maintenance is minimal, ensuring more than optimal reliability over time, as the gearbox comes with a lifetime warranty.

Kneading

The double shaft **kneading system** featuring perpendicularly oriented paddles makes a homogeneous and uniform mix in very short cycles, preserving the integrity of the product and eliminating the complications of a more prolonged kneading process.

The positioning of the gearbox outside the vat makes the processing safe in terms of contamination risk and protects the mechanical elements from water during cleaning.

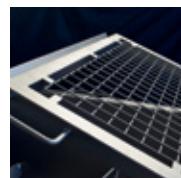
Accessories

Manual or automatic
double door
unloading system



**DOUBLE BEARING
CAM FOLLOWER**

Lateral platform
for the operator



**HINGED
UPPER LID**

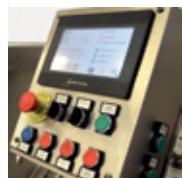
Programming system
to manage production
and automatic
functions

**Possibility
to work in line**
with meat mincer



**LIFETIME
WARRANTY
GEARBOX**

**Prepared for
interconnection**
with company
networks
(Industry 4.0) for
integration into
production cycles



**TOUCHSCREEN
INTERFACE**



**LOADING
SYSTEM**

SLIDING tool-free
removable doors

LOAD CELLS
with panel
programming



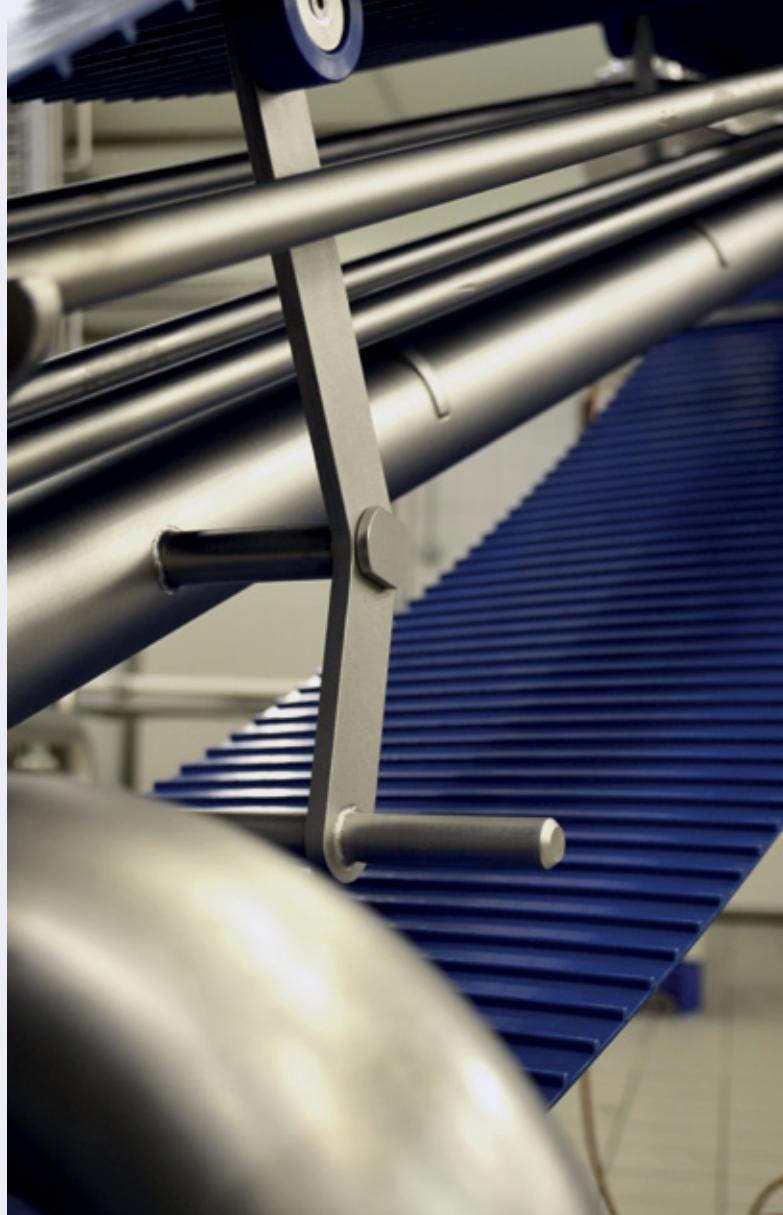
Taylored Twin

SPECIFIC SOLUTIONS AND DESIGN SERVICE

Our kneaders can be arranged beyond the standard configuration, according to your operational needs.

We design and build automatic loading/unloading systems, allowing Fotonic Twin to be integrated into a production line.

All our machinery can be fitted with automatic cleaning systems, as well as dosage control for additional liquid ingredients.



Sectors of utilization

Food industry



Sauces and stuffings



Sausages

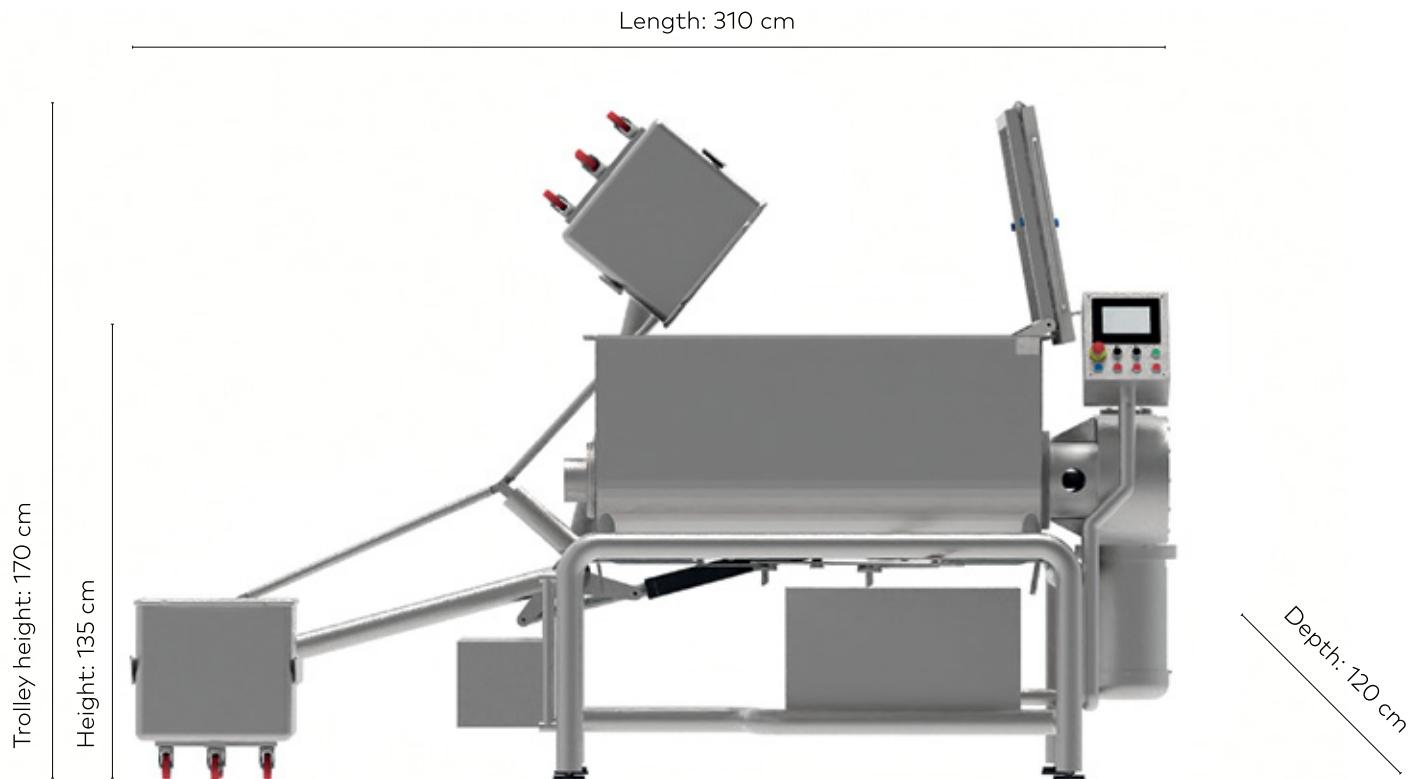


Hamburgers



Minced meat

Technical data



Characteristics	Fotonic Twin
Vat capacity	550 liters
Rotational velocity	Adjustable via inverter – standard 27 RPM
First engine power	5,5 kW
Loading engine power	0,375 kW
Power supply	400 Volt - 50 Hz
Weight of machinery	300 kg
Finish	Ceramic microshot peening

VOLTA

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