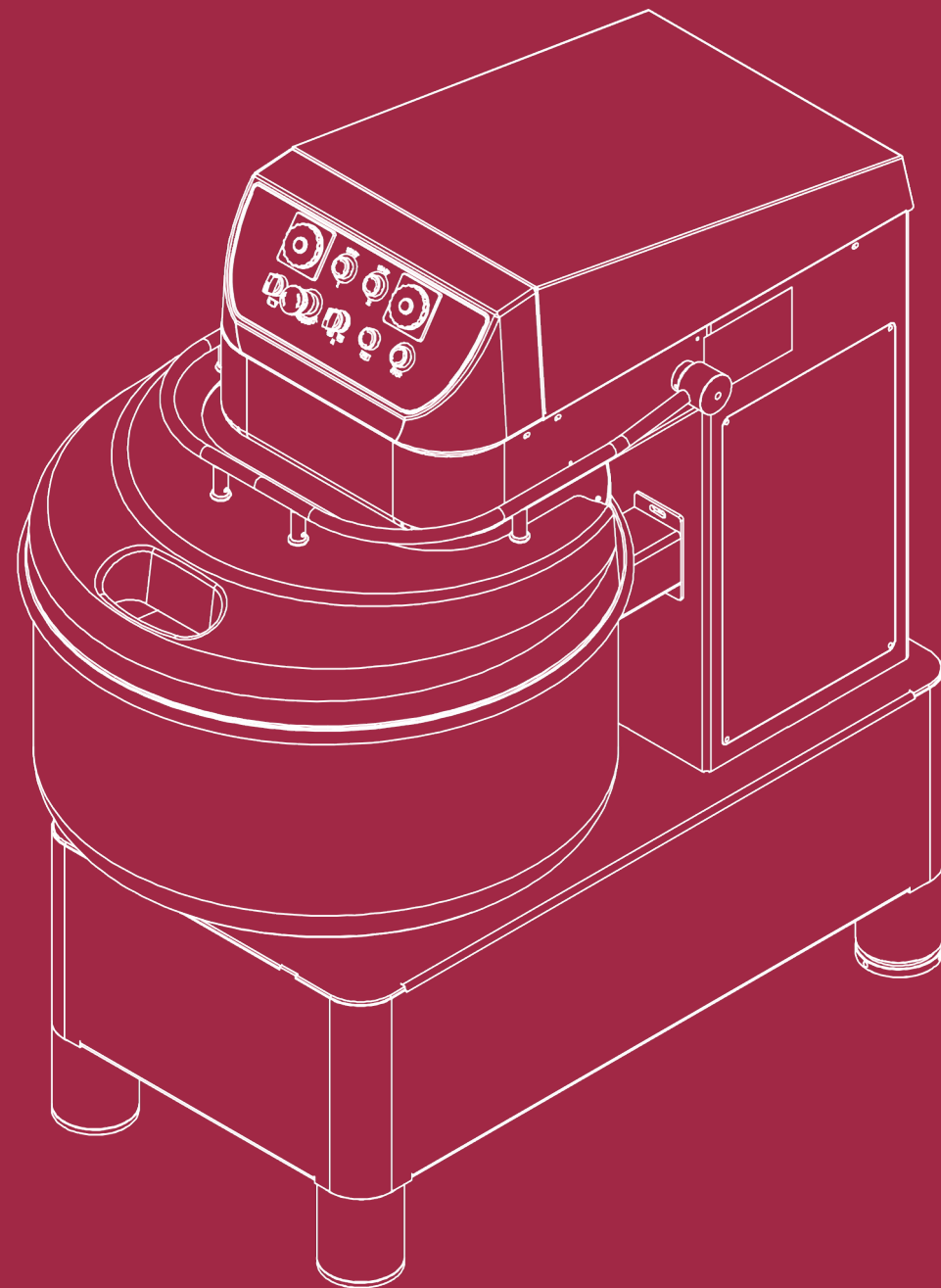


# Helix

*Spiral mixer*

MADE IN ITALY



**Tekno Stama**  
Technology boosting creativity

[www.teknostama.eu](http://www.teknostama.eu)

# ***Helix***

***Intro***

***Helix 30***

***Self-tilting on bench  
or hopper***

# Helix

Spiral mixer

## UNIVERSAL AND STRONG

Tekno Stamap spiral mixers are the newcomers to the already vast range of kneading and mixing machines. They are the answer to the need of the commercial network which, trusting a well-known and reliable brand, strongly wanted the birth of this new product.

The mechanics of the Helix mixers from the smallest of 30 kg to the largest of 200 kg are characterized by large bearings mounted on removable supports, heat treated steel shafts, anti-corrosion cast iron transmission pulleys and high quality transmission belts.

The universality of the Helix lies in the ability to mix all types of dough, from those with less hydration to extreme ones, with very high hydration.

In compliance with European regulations,

the machines are supplied with closed PETG protection, equipped with gas springs to facilitate controlled lifting and closing.

The food contact areas (MOCA), including screws, lids and supports, are entirely in stainless steel, thus ensuring hygiene and ease of cleaning. The painting of the structure is food grade, extremely robust and resistant to accidental scratches.

For more than 10 years Tekno Stamap has been developing internal carpentry to meet the needs of a market that is increasingly attentive to the strength of the structures (sheet thickness, robotic welding and finishes that make our structures easy to clean).

A peculiarity of the Helix mixers is given by the stainless steel feet which, even if painted, maintain their characteristic of being anticorrosive.



***Ideal for bakeries, pizzerias, fresh pasta workshops, pastry shops, restaurants***

## Helix AR

Spiral mixer self-tilting on bench or hopper 160 and 200

Bowl protection in transparent PETG  
\* available in rods for non-CE markets

Possibility of discharging at H140 cm (on bench) or H195 cm (on hopper)

Painted structure

Impulse bowl rotation button to facilitate the outflow of the dough

Hydraulic lifting system

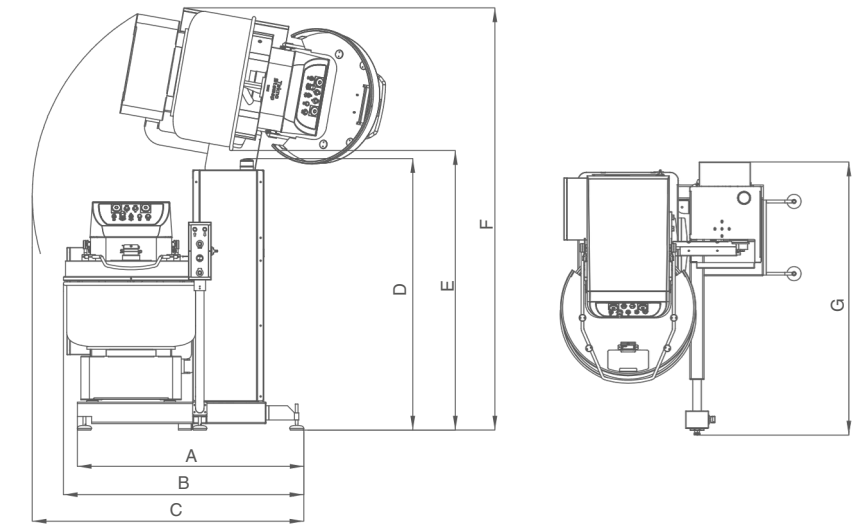
Tilt up and down controls with maintained action buttons

Available in four distinct versions: self-tilting on bench on the right, self-tilting on bench on the left, self-tilting on hopper on the right, self-tilting on hopper on the left.

80, 100 or 130 kg versions available on request

## Helix AR 190

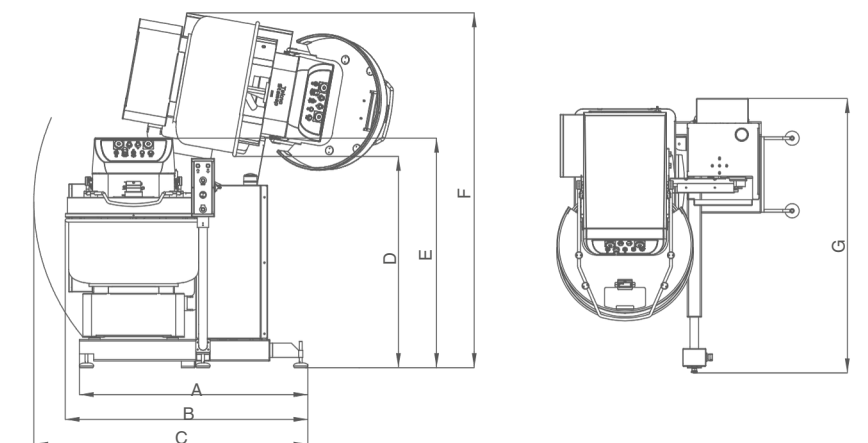
Self-tilting on hopper



Technical data	U.M.	HELIX 80 AR190	HELIX 100 AR190	HELIX 130 AR190	HELIX 160 AR190	HELIX 200 AR190
Dough capacity	Kg.	80	100	130	160	200
Nominal volume of the bowl	L	120	145	200	250	270
Installed power (machine + lifter)	Kw.	1,5				
Lifter structure width - A	mm.	1590				
Total width - B	mm.	1595		1590		1690
Maximum width during unloading phase - B <sub>max</sub>	mm.	1855		1910		
Lifting structure height - D	mm.	1900			1910	
Height edge bowl in the unloading phase - D <sub>max</sub>	mm.	2035	2025	1975	1955	
Maximum height during unloading - F	mm.	2880			2960	
Machine depth- G		1910			1910	
Weight	Kg.	1260		1340	1390	

## Helix AR 140

Self-tilting on bench



Technical data	U.M.	HELIX 80 AR140	HELIX 100 AR140	HELIX 130 AR140	HELIX 160 AR140	HELIX 200 AR140
Dough capacity	Kg.	80	100	130	160	200
Nominal volume of the bowl	L	120	145	200	250	270
Installed power (machine + lifter)	Kw.	1,5				
Lifter structure width - A	mm.	1590				
Total width - B	mm.	1595		1590		1690
Maximum width during unloading phase - B <sub>max</sub>	mm.	1855		1910		
Lifting structure height - D	mm.	1540		1490	1470	
Height edge bowl in the unloading phase - D <sub>max</sub>	mm.	1550	1520	1600		
Maximum height during unloading - F	mm.	2395			2470	
Machine depth- G		1910			1910	
Weight	Kg.	970		1050	1100	



### CONTROL PANELS

- 2 SPEEDS WITH TIMER
- SPEED DIGITAL CONTROL PANEL (ID)\*
- PROGRAMMABLE 2 SPEED TOUCH SCREEN (TS)

\*For this panel contact the sales office



### OPTIONAL

- Stainless steel structure
- Side chute for discharging very soft doughs
- Bowl scraper vertical bowl section
- Light kit for mixing area
- Probe for measuring dough temperature
- 2 speeds motor bowl
- Spatula tool : to send the request at the sales office
- Variable speed bowl (only with Touch Screen control panel)

10  
For specific request contact the sales office

**Tekno Stamap®**

Via Tretti Marotti, 4  
36040 Grisignano di Zocco  
Vicenza \_ Italy

T.: 0039 0444 - 414 735  
F.: 0039 0444 414 719

[www.teknostamap.eu](http://www.teknostamap.eu)  
[info@teknostamap.com](mailto:info@teknostamap.com)