



TC B - H



Bowl elevator-tipper

TC bowl elevators-tippers are used to transfer the dough from ISE/A - ISE/NA - SPI/A mixer bowls with removable trolley to a worktable or a hopper assembled on SP volumetric dividers.

Standard features

- Sturdy steel structural frame painted with epoxy powder-coating (suitable for food contact).
- Stainless steel dough chute.
- Hydraulic lifting and tipping system.
- Lifter control panel with two-hand and "hold-to-run" push-button panel.



TC B
Compact solution
(small overall
dimensions)



TC H
Standard solution
(small overall
dimensions)



Hold-to-run push-
button control panel

MODELS

TC B	Bowl elevator-tipper - Version for tipping onto worktable.
TC H	Bowl elevator-tipper - Version for tipping onto hopper.

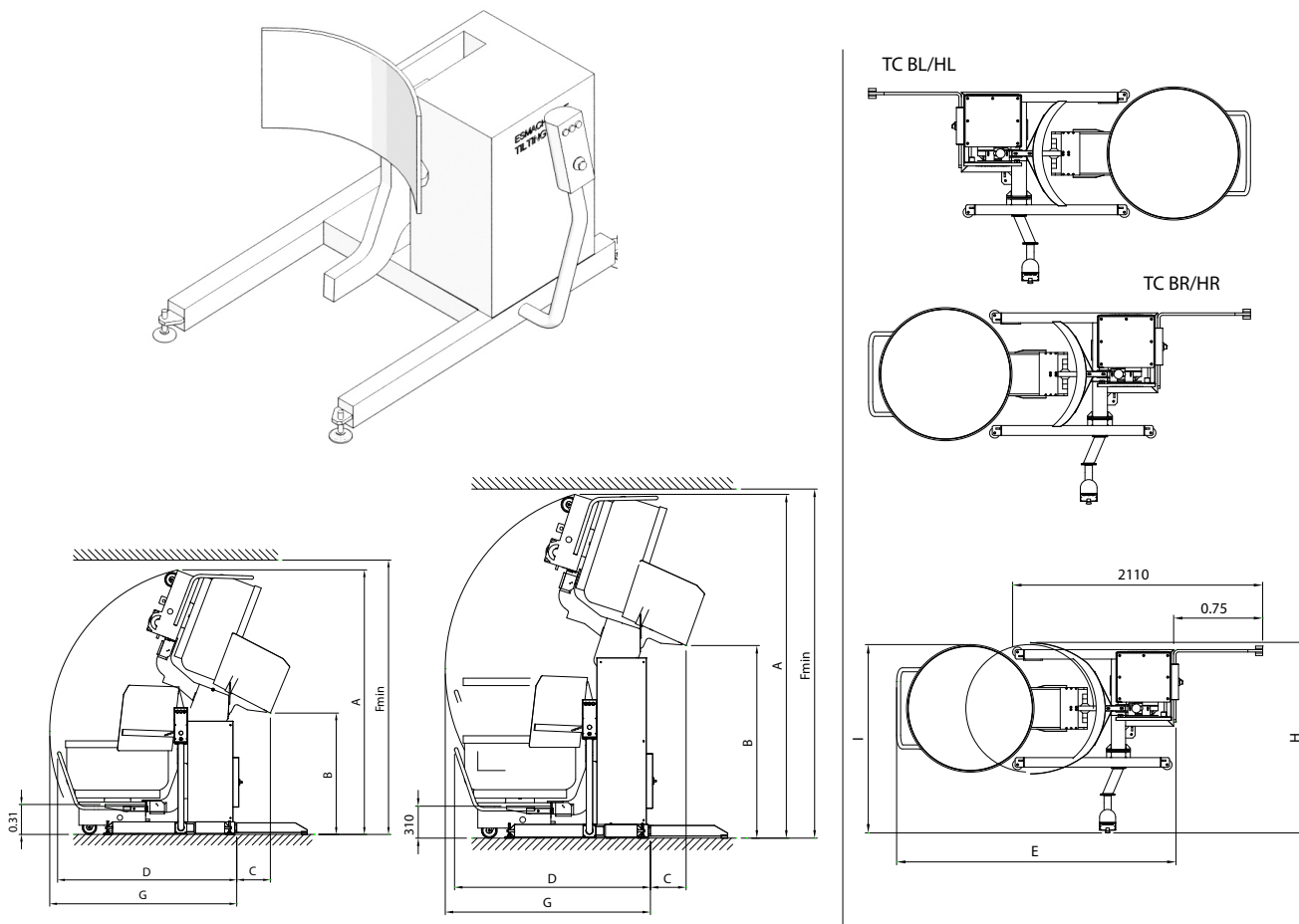


SOLLEVATORE - ROVESCIAIORE DI VASCHE

NOR13A004_02

BOWL ELEVATOR

NOR13A005_02



SOLLEVATORE - ROVESCIAIORE DI VASCHE / BOWL ELEVATOR

DATI TECNICI / TECHNICAL FEATURES		TC B CARRELLO / TROLLEY ISE NA/ SPI A/ SPI A HYBRID		TC H CARRELLO / TROLLEY ISE NA/ SPI A/ SPI A HYBRID	
		160-200	250-300	160-200	250-300
A	mm	2735	2735	3260	3260
B	mm	1330	1270	1900	1830
C	mm	360	330	350	320
D	mm	1795	1850	1800	1865
E	mm	2300	2350	2300	2350
F min	mm	2800	2800	3360	3360
G	mm	1950	1950	1950	1950
H	mm	1575	1575	1575	1575
I	mm	1515	1590	1515	1590
POTENZA INSTALLATA / INSTALLED POWER	kW	1,1	1,1	1,1	1,1
POTENZA MAX ASSORBITA / MAX ABSORBED POWER	kW	1,1	1,1	1,1	1,1
CONNESSIONE ELETTRICA / PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
PESO (SENZA CARRELLO) / WEIGHT (WITHOUT TROLLEY)	kg	420	420	725	725