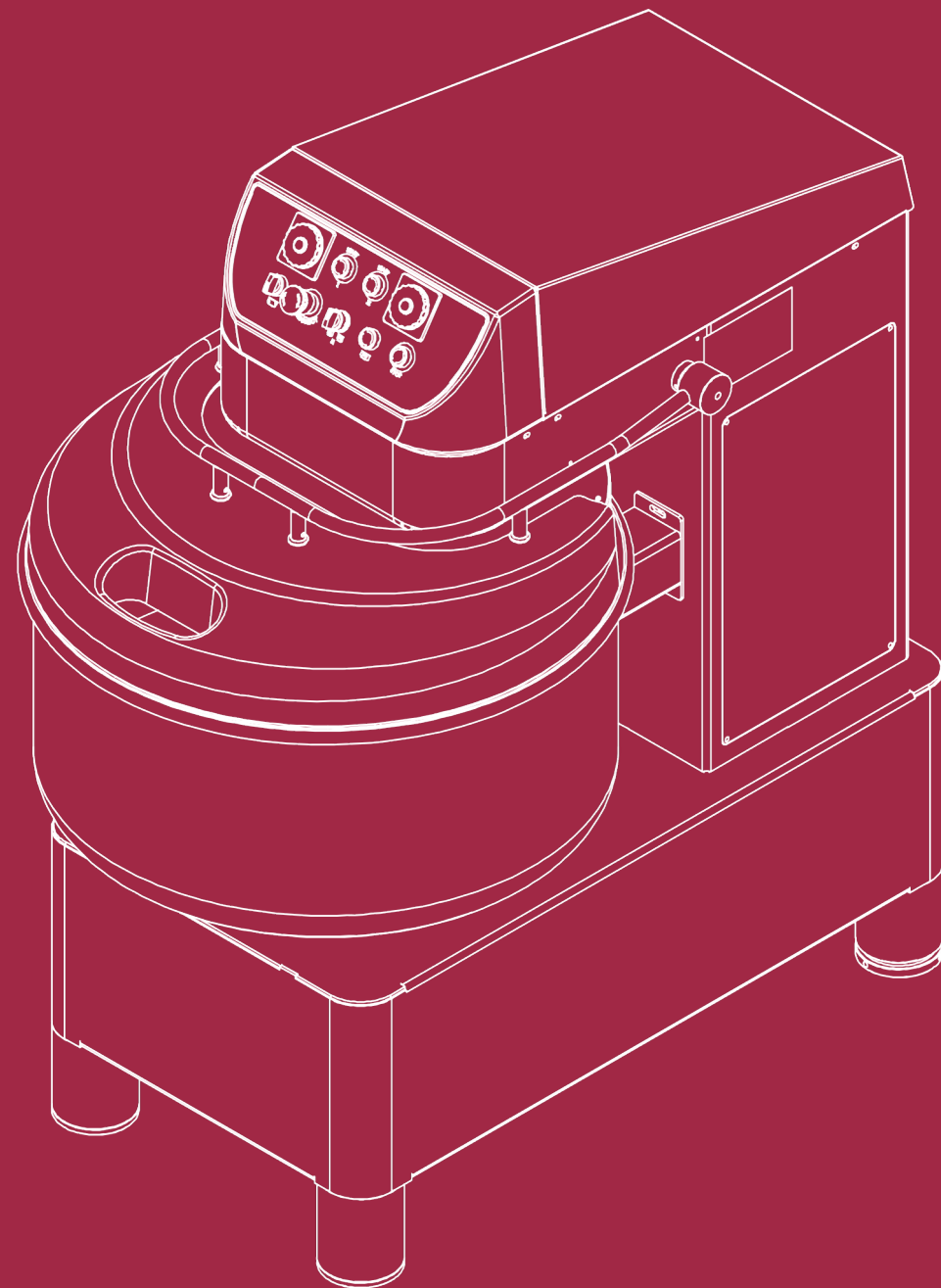


# Helix

*Spiral mixer*

MADE IN ITALY



# Tekno Stamap

Technology boosting creativity

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

# Helix

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# 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

Spiral mixer with fix bowl

Safety guard with stainless steel wires is available only for NOT CEE countries  
Transparent PETG cover for NOT CEE countries

Bowl, spiral and contrast column in stainless steel

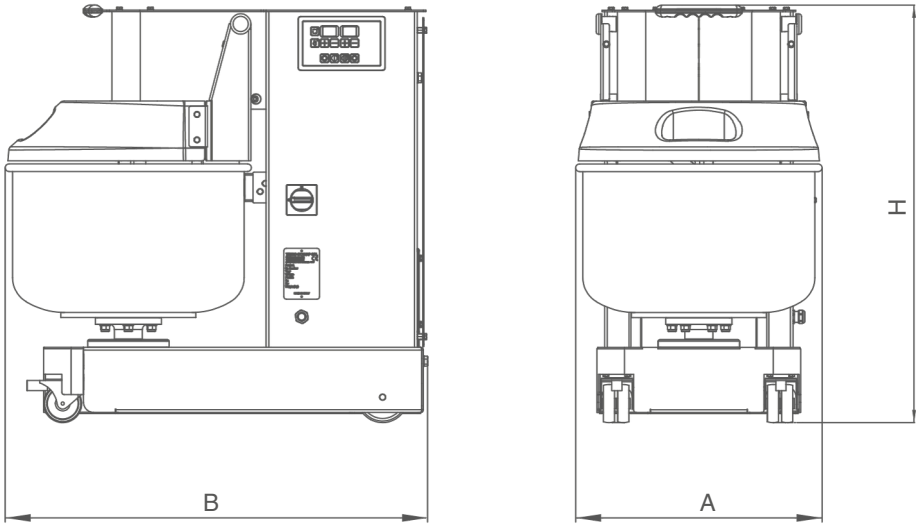


Painted steel structure  
fitted on 4 wheels

**Optional:**

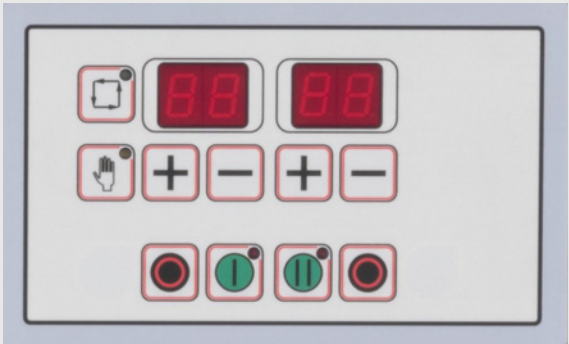
- Stainless steel structure
- Internal bowl lighting lights

For specific request, contact sales office



Technical data	U.M.	Helix 30
Machine dimensions (A x B x H)	mm.	484 x 830 x H. 820
Bowl dimensions (Ø x H)	mm.	450 x 290
Dough capacity	Kg.	30
Nominal volume of the bowl	L	45
Nominal electrical power 1st/2nd speed	kW	1,5
Spiral revolutions 1st/2nd speed (50 Hz.)	RPM	103/206
1st/2nd speed bowl revolutions (50 Hz.)	RPM	11/22
Rated supply voltage	V	400
Frequency	Hz.	50
Electrical phases		3PH + PE
Weight	Kg.	145

CONTROL PANEL



**+** | **2 SPEEDS WITH  
TIMER**

It allows use in manual and semi-automatic.  
In semi-automatic operation, it is possible to set  
the necessary processing times of the dough.





## Helix

Spiral mixer with fixed bowl from 45 to 200

Thermoformed  
front head cover

Rear cover in  
painted steel

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

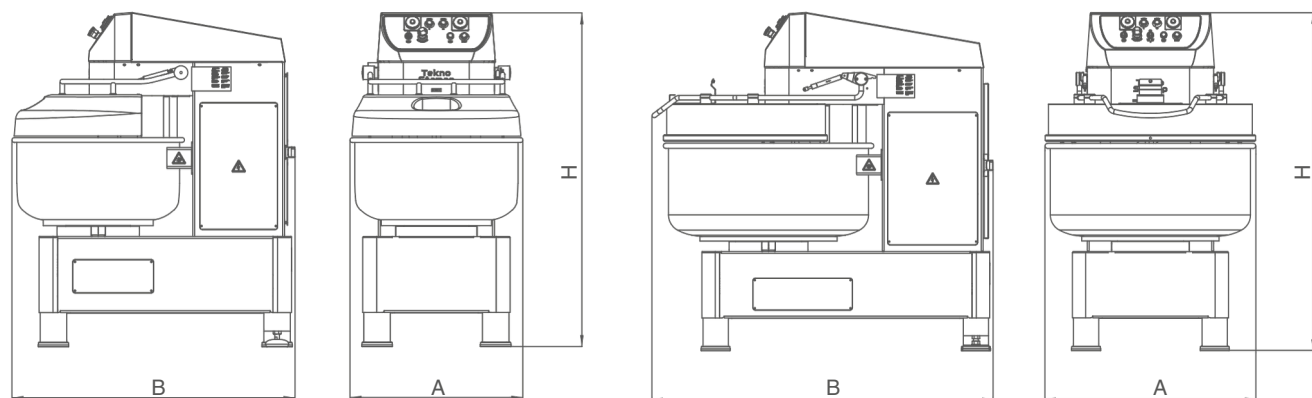
Bowl, spiral and  
contrast column  
in stainless steel

Bowl reflection  
rollers

Painted steel structure  
raised from the ground  
(3 fixed feet and one  
adjustable)







#### Technical data Helix

	U.M.	Helix 45	Helix 60	Helix 80	Helix 100	Helix 130	Helix 160	Helix 200
Machine dimensions (A x B x H)	mm.	637 x 1085 x 132		745 x 1225 x 145	842 x 1355 x 145	952 x 1490 x 1530		
Packaging dimensions	mm.	5 750 x 1180 x 132		0 865 x 1340 x 145	1450 x 965 x 1471	1072 x 1605 x 1740		
Bowl dimensions (Ø x H)	mm.	600 x 360	600 x 360	700 x 410	700 x 410	800 x 415	900 x 420	900 x 450
Dough capacity	Kg.	45	60	80	100	130	160	200
Nominal volume of the bowl	L	80	95	120	145	200	250	270
Nominal electrical power 1st speed	kW	2		2,7		3,6		6,6
Nominal electrical power 2nd speed	kW	3,4		5,1		5,8		10
Power supply voltages	V			230-400				
Frequency	Hz.			50/60				
Electrical phases				3P + neutro + terra				
Net weight of the machine	Kg.	372	375	530	540	630	730	740
Net weight of the machine + packaging	Kg.	457	460	600	610	700	800	810
Spiral revolutions 1st/2nd speed (50 Hz.)		101 / 203		94/189		94/189		89/178
RPM 1st/2nd speed bowl revolutions (50 Hz.)		11		9		10		9/18

#### Optional:

- 2 speed bowl motor (standard for 160 and 200)
- Structure in stainless steel
- Dough temperature probe (only with ID or TS panel)
- Internal bowl lighting lights
- Bowl scraper vertical bowl section
- Spatula tool
- Variable speed bowl (only with Touch Screen control panel)

For specific request contact the sales office

## CONTROL PANEL



### 2 SPEEDS WITH TIMER

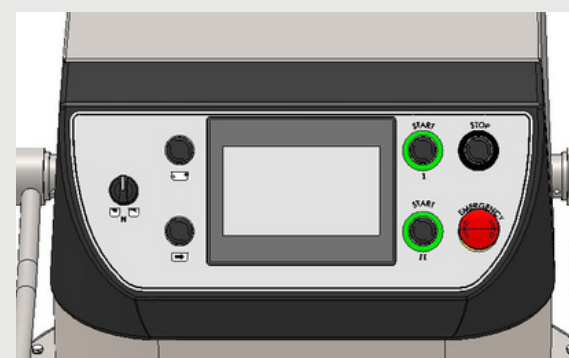
Use in the manual version involves setting the working time with automatic passage from first to second speed; it includes the bowl rotation impulse button to facilitate the extraction of the dough, the bowl motion inversion selector, only for versions with 2, the 3 position selector for bowl motion (slow, neutral / crazy, fast) - (standard Helix 160-200)



### 2-SPEED DIGITAL CONTROL PANEL (ID)

It allows use in manual, semi-automatic and automatic versions. In semi-automatic operation it is possible to acquire the necessary times of dough processing. In automatic operation it is possible to memorize up to 20 work programs and recall them if necessary while maintaining the personalization of each individual phase. The digital version uses a sophisticated light diagnostics system which allows the user/ technician to identify any operating anomalies.

For this panel contact the sales office



### PROGRAMMABLE 2 SPEED TOUCH SCREEN (TS)

Multifunction programmable touch screen panel. This human machine interface has always been part of the Tekno Stamap philosophy; it is already used in various types of machines such as automatic sheeters, planetary mixers, make up lines, croissant machines and allows you to shorten the distance between Tekno Stamap and the user of the machine. The panel has memorized different languages to facilitate the understanding of the commands. It allows use in manual, semi-automatic and automatic versions. In automatic operation it is possible to memorize up to 30 work programs, including operations such as: delayed start, pauses for leavening in the bowl or adding ingredients, resumption of the program at any speed and with any preset time. Programs can be named and recalled if necessary.

#### Optional:

- Possibility of remote connection (4.0) to update software, check the operating status of the machine and identify any anomalies, acquire and duplicate programs on other machines in series, check work cycles, production and usage time.

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

CONTROL PANELS

- 2 SPEEDS WITH TIMER
  - SPEED DIGITAL CONTROL PANEL (ID)\*
  - PROGRAMMABLE 2 SPEED TOUCH SCREEN (TS)
- \*For this panel contact the sales office



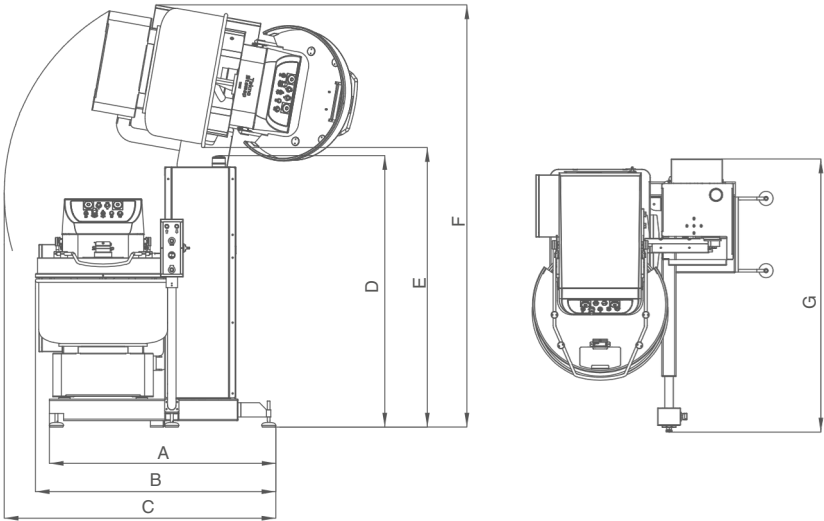
OPTIONAL

- 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)

For specific request contact the sales office

Helix AR 190

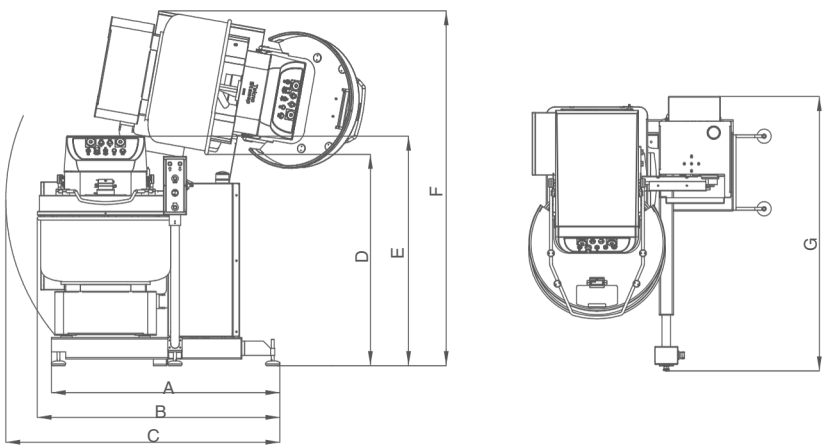
Self-tilting on hopper



<i>Technical data</i>	<i>U.M.</i>	<i>HELIX 80 AR190</i>	<i>HELIX 100 AR190</i>	<i>HELIX 130 AR190</i>	<i>HELIX 160 AR190</i>	<i>HELIX 200 AR190</i>
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 - C	mm.	1855		1910		
Lifting structure height - D	mm.	1900				
Height edge bowl in the unloading phase - E	mm.	2035	2025	1975	1955	
Maximum height during unloading - F	mm.	2880			2960	
Machine depth- G		1910				
Weight	Kg.	1260		1340	1390	

Helix AR 140

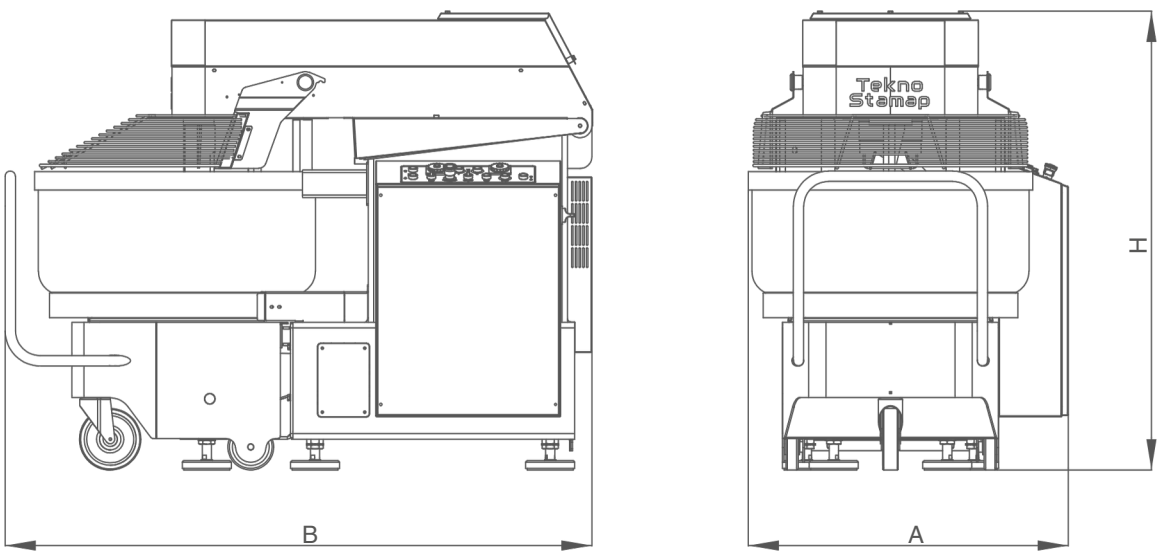
Self-tilting on bench



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 - C	mm.	1855		1910		
Lifting structure height - D	mm.	1540		1490	1470	
Height edge bowl in the unloading phase - E	mm.	1550	1520	1600		
Maximum height during unloading - F	mm.	2395		2470		
Machine depth- G		1910				
Weight	Kg.	970		1050	1100	

Helix VE

Spiral mixer with removable bowl



Technical data	U.M.	HELIX VE 160	HELIX VE 200
Machine dimensions (A x B x H)	mm.	1045 x 1915 x H1495	
Packaging dimensions (Ø x H)	mm.	900 x 420	900 x 450
Dough capacity	Kg.	160	200
Nominal volume of the bowl	L	250	270
Nominal electrical power 1st speed	kW	9,2	
Nominal electrical power 2nd speed	kW	12,2	
Spiral revolutions 1st / 2nd speed (50 Hz.)	RPM	89/178	
1st / 2nd speed bowl revolutions (50 Hz.)	RPM	9/18	
Power supply voltages	V	230-400	
Frequency	Hz.	5 0/6 0	
Electrical phases		3PH+PE (optional TOUCH SCREEN 3PH+N+PE)	
weight	Kg.	1235	1240

+

CONTROL PANELS

• 2 SPEEDS WITH TIMER

• PROGRAMMABLE 2 SPEED TOUCH SCREEN (TS)



+

OPTIONAL

• Stainless steel structure

• Probe for measuring dough temperature (only with pannel ID or TS)

• Light kit for mixing area

• Bowl scraper vertical bowl section

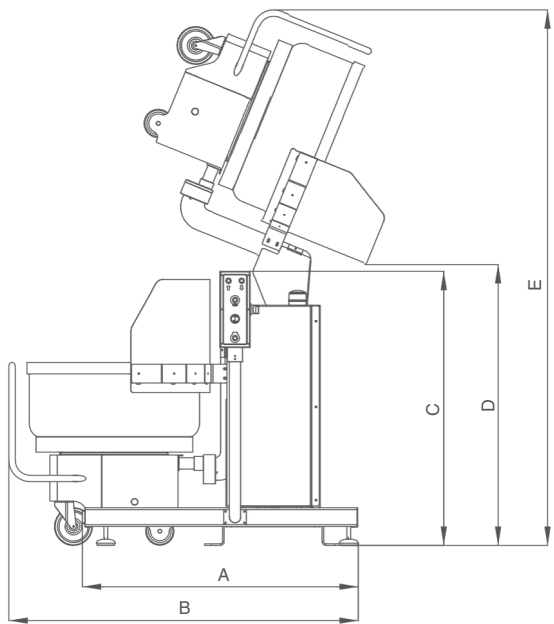
• Variable speed bowl (only with Touch Screen control panel)

For this kind of request, contact the sales office



**Bowl lifter**  
**Helix VE 160/200 kg.**

**with discharge on bench**



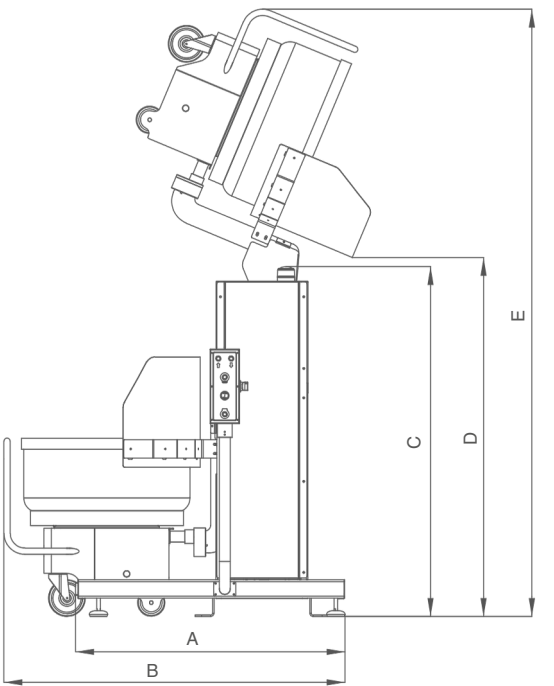
**BOWL LIFTER HELIX VE**  
**160-200 DISCHARGE ON BENCH H 140 cm**

Dough capacity	Kg.	160-200
Nominal volume of the bowl	L	250-270
Installed power (machine + lifter)	Kw.	1,5
Structural depth - A	mm	1465
Total depth with hooked trolley - B	.	1855
Structure height (at the control panel) - C	mm	1455
Height edge bowl in the unloading phase -D		1490
Maximum height during unloading - E	mm	2845
Maximum width of the machine - F	.	1455
Weight	mm	650

.  
mm  
.   
mm  
. Kg.

**Bowl lifter**  
**Helix VE 160/200 kg.**

**with discharge**



**BOWL LIFTER HELIX VE**  
**160-200 WITH DISCHARGE H 190 cm**

Dough capacity	Kg.	160 - 200
Nominal volume of the bowl	L	250 - 270
Installed power (machine + lifter)	Kw.	1,5
Structural depth - A	mm.	1465
Total depth with hooked trolley - B	mm.	1855
Structure height (at the control panel) - C	m	m.1910
Height edge bowl in the unloading phase -D	m.	m.1955
Maximum height during unloading - E	m	m.3310
Maximum width of the machine - F	mm.	1455
Weight	Kg.	700

**Optional:**

- Panel controls placed on the left side with respect to.  
the direction of insertion of the trolley

For this kind of 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)