

Champion Champion "Duo-Flex" Universal Double Arm Mixers



The double arm mixer employs a most gentle mixing action through the use of two stainless steel arms which move with an elliptical motion into the revolving stainless steel bowl. This results in a kneading motion that duplicates "hand mixing" which makes the "Duo-Flex" especially adapted to mixing pie dough and soft sweet doughs.

The streamlined removable bowl dolly features a completely enclosed bowl revolving mechanism and dolly locking system for the ultimate in sanitation. Also, much safer and more convenient than previous models.

The new safety plexi-glass cover flips down around the bowl to prevent the operator from coming in contact with the moving arms. When the plexi-glass cover is lifted, the machine automatically shuts off. The "Duo-Flex" mixer does an excellent job in mixing of bread doughs of all types with a substantial decrease in heat rise.

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- Construction:** Heavy cast frame with removable back panel and replaceable heavy duty bearings.
- Sanitation:** Stainless steel mixing arms and solid stainless steel mixing bowl with smooth surface product zone. Base and bowl dolly fully enclosed with no exposed gears.
- Mixing Speed:** One or two mixing speeds for versatility and minimum mixing time.
- Mixer Bowl:** Solid stainless steel construction.
- Mixer Arms:** Chrome plated steel arms which are easily adjustable as to the proximity to the bottom of the bowl, dependent upon the size and type of dough to be mixed.
- Controls:** Single or two speed NEMA design controller with interwired NEMA STOP switch for controlling bowl safety shield.
- Switches:** STOP, LOW speed and HIGH speed pushbuttons with rubber sanitary covers.
- Safety Shield:** Plasticized mesh shield completely encloses bowl area. When this shield is raised, the mixer shuts off by means of a safety switch.
- Bowl Dolly:** For removable bowl machine — totally enclosed mechanism with positive spring loaded engaging and locking handles. Dolly mounted on heavy duty casters for ease of movement.
- Timers:** Time clock, one to govern each of mixing speeds available.
- Drive:** Silent multiple V-belt drive with adjustable tension control operating the two hardened spiral mixing arm drive gears. Revolving mixing bowl driven from main drive through worm and gear. All gears run in oil bath.
- Motor:** Totally enclosed fan cooled motor.
- Finish:** Mixer finished in best grade white enamel.

	Model	Size	Max. H.P.	Net Weight
Sizes:	45P stationary bowl	1/4 bbl.	2	1020 lbs.
	90P removable bowl	1/2 bbl.	3	1385 lbs.
	120P removable bowl	1 bbl.	4	1915 lbs.
	200P removable bowl	1½ bbl.	5	3080 lbs.
	300P removable bowl	2 bbl.	6	4630 lbs.
	400P removable bowl	3 bbl.	10	7200 lbs.

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