



DUAL SPEED DS43

DUAL DIGITAL TIMER WITH RECIPE MANAGEMENT

UPGRADE YOUR MIXER WITH DIGITAL TECHNOLOGY

- Compatible with all double speed machines, it replaces the most common double timers on the market.
- A simple and reliable solution for obtaining quality doughs.
- Intuitive use, it stores the tested recipes to be able to reuse them in a timely manner:
- You can recall them with a touch and without making mistakes.
- · Digital reports of:
 - Time left to finish mixing,
 - Counting of mixing cycles and
 - Product realization time.
- · Ability to customize the graphics to have a unique product!
- Option to measure the dough temperature using a traditional or infrared probe.
- · Switch option for switching on the light.

DS43: THE ADDED VALUE TO YOUR MIXERS!

DUAL SPEED DS43





FUNCTIONING

3 operating modes

MANUAL MODE

DS43 acts as a simple digital indicator of the time elapsed from the start of the dough processing.



TIMER MODE

DS₄₃ allows you to prepare a dough according to the times set for the first and second speed, displaying the count of the remaining time.



AUTOMATIC MODE

DS43 allows the execution of preset recipes with the mixing phases (first or second speed and direction of rotation of the spiral and/or bowl) and relative pauses.

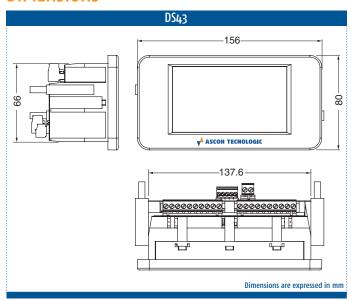
Up to 20 recipes with 6 phases each can be written and stored.



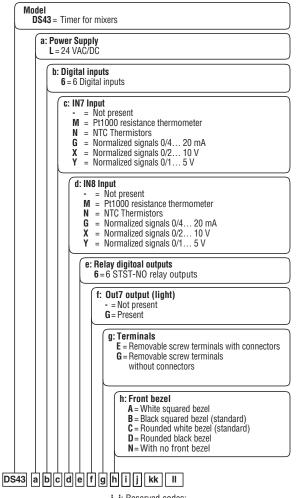


DS43 is designed to manage the measurement of the dough temperature (traditional or infrared probe) and the switching on the light.

DIMENSIONS



HOW TO ORDER



i, j: Reserved codes; kk, II: SSpecial codes.