



Bernad
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-MIX65sp · Rev. 01 · 10/2026

TALSA MIX65SP MIXER

MIX Suprem mixer with inclined vertical paddle and 65 litre bowl

TALSA

65 L BOWL

DOUBLE-SPOON PADDLE

SE · SP · SPV VERSIONS



DESCRIPTION

Mixer for butcher shops with a workshop and small sausage factories, with a 65 L bowl for minced meat and other food products.

The inclined double-spoon paddle, central column and side scraper give an even mix without breaking down the fat.

Closed base, tilting bowl and paddle, and a paddle that is cleaned without removing it.

CONSTRUCTION AND STANDARD EQUIPMENT

- Bowl driven from below for more even mixing, recommended for small quantities (SP and SPV versions).
- Pneumatically assisted head lifting, with automatic safety stop when raised.
- Shatterproof transparent parabolic lid with holes for adding ingredients.
- 2 stainless steel front swivel wheels with brake and 2 fixed wheels.

KEY DATA

Bowl	65 L	Fine mix	± 40 kg	Power	0.50 kW
Paddle	47 rpm (50 Hz)	Bowl turns	14 rpm (50 Hz)	Net weight	± 117 kg

VERSIONS

REF.	VERSION	EQUIPMENT	POWER
MIX65se	MIX65se	1 motor (paddle)	0.25 kW
MIX65sp	MIX65sp	2 motors (paddle and bowl)	0.50 kW
MIX65spv	MIX65spv	2 motors + variable paddle speed (20-90 rpm)	0.50 kW

Dual-voltage three-phase 400/220 V; SE and SPV versions also single-phase 220 V.

APPLICATIONS

Butcher shops with a workshop and small sausage factories.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

José Bernad, S.L.

Parque Empresarial Campollano, Avda. Adeca 17 — 02007 Albacete (España)

www.josebernad.com

T: +34 967 219 649