

Cod: 9217072003

Three-phase 30 I spiral mixer



Description

The Ristoattrezzature spiral mixer is the ideal machine for pizzerias, bakeries and households. The special shape of the spiral makes it possible to obtain perfectly mixed dough in just a few minutes. The bowl, spiral, central column and protection grid are made of stainless steel. The drive system is particularly quiet as it is made with an oil-bath gear motor.

Dimensions

Diametro vasca	400 mm
Dimensioni esterne	435x750x810 mm
Dimensioni imballo	495x775x860 mm

Technical data

Alimentazione	Electric
Capacità	32 Lt
Capacità di Impasto	25 kg
Capacità di Impasto	88 Kg/h
Peso lordo	91 kg
Peso netto	82 kg
Potenza Elettrica	1.1 kW
Voltaggio	400 V

Standard equipment

In dotazione Spaccapasta	
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