

Cod: 9218022004

Spiral kneading machine with speed variator 60 l single-phase



Description

The Ristoattrezzature.com 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 realised with an oil-bath gear motor. All machines are equipped with a dough splitter. The kneading machines are equipped with a speed variator.

Dimensions

Diametro vasca	500 mm
Dimensioni esterne	535x960x915 mm

Dimensioni imballo	615x1035x970 mm
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Technical data

Alimentazione	Electric
Capacità	60 Lt
Capacità di Impasto	48 kg
Capacità di Impasto	144 Kg/h
Peso lordo	180 kg
Peso netto	148 kg
Potenza Elettrica	1.5 kW
Potenza massima	2.2 kW
Voltaggio	230 V

Standard equipment

In dotazione	Spaccapasta
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