

Cod: 9218120004

Spiral kneading machine with speed variator 22 I 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 | 360 mm |
|----------------------|--------------------|
| Dimensioni esterne | 385x670x725 mm |
| Diffiensioni esterne | 363X670X725 111111 |

Technical data

| Alimentazione | Electric |
|---------------------|----------|
| Capacità | 22 Lt |
| Capacità di Impasto | 17 kg |
| Capacità di Impasto | 56 Kg/h |
| Peso lordo | 70 kg |
| Peso netto | 62 kg |
| Potenza Elettrica | 0.75 kW |
| Voltaggio | 230 V |

Standard equipment

| In dotazione | Spaccapasta |
|--------------|-------------|
|--------------|-------------|