

Cod: 9218122004

## Spiral kneading machine with speed variator 48 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     | 450 mm         |
|--------------------|----------------|
| Dimensioni esterne | 480x805x850 mm |
| Dimensioni imballo | 550x840x900 mm |

## **Technical data**

| Alimentazione       | Electric |
|---------------------|----------|
| Capacità            | 48 Lt    |
| Capacità di Impasto | 42 kg    |
| Capacità di Impasto | 128 Kg/h |
| Peso lordo          | 109 kg   |
| Peso netto          | 98 kg    |
| Potenza Elettrica   | 1.5 kW   |
| Voltaggio           | 230 V    |

# Standard equipment

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