

Cod: 10532120007

High hydration spiral mixer 22 l 3-phase 2 speeds



Description

The double speed spiral mixer from Ristoattrezzature is the ideal machine for pizzerias, bakeries and households that are easy to use. Equipped with the 'increased speed' function, the H2O line mixers prepare perfectly blended doughs with hydration percentages of up to 85%. The bowl, spiral, dough divider and protection grid are made of stainless steel. Fixed head and bowl.

Dimensions

Diametro vasca	360 mm
Dimensioni esterne	385x670x725 mm
Dimensioni imballo	450x760x800 mm

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 secondaria velocità	0.75 - 1.10 kW
Voltaggio	400 V

Standard equipment

In dotazione	Timer e ruote di serie
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