

Cod: 10532022007

High hydration spiral mixer 60 l three-phase 2 speeds



Description

Ristoattrezzature's Double Speed Spiral Kneader is the ideal machine for pizzerias, bakeries and easy-to-use households. Equipped with the 'increased speed' function, the H2O line mixers prepare perfectly mixed doughs with hydration percentages of up to 85%. Bowl, spiral, dough divider and protection grid are made of stainless steel. Fixed head and bowl.

Dimensions

Diametro vasca	500 mm
Dimensioni esterne	535x960x915 mm
Dimensioni imballo	615x1035x970 mm

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 secondaria velocità	1.50 - 2.20 kW
Voltaggio	400 V

Standard equipment

In dotazione	Timer e ruote di serie
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