

Cod: 10532119007

High hydration spiral mixer 16 l 3-phase 2 speeds



Description

Ristoattrezzature's double speed spiral mixer 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%. Bowl, spiral, dough divider and protection grid are made of stainless steel. Fixed head and bowl.

Dimensions

Diametro vasca	320 mm
Dimensioni esterne	385x670x725 mm
Dimensioni imballo	450x760x800 mm

Technical data

Alimentazione	Electric
Capacità	16 Lt
Capacità di Impasto	12 kg
Capacità di Impasto	48 Kg/h
Peso lordo	67 kg
Peso netto	59 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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