

Cod: 10532121007

High hydration spiral mixer 41 | 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	450 mm
Dimensioni esterne	480x820x850 mm
Dimensioni imballo	550x840x900 mm

Technical data

Alimentazione	Electric
Capacità	41 Lt
Capacità di Impasto	35 kg
Capacità di Impasto	112 Kg/h
Peso lordo	103 kg
Peso netto	92 kg
Potenza secondaria velocità	1.30 - 1.70 kW
Voltaggio	400 V

Standard equipment

In dotazione	Timer e ruote di serie
--------------	------------------------