

Cod: 10532122007

High hydration spiral mixer 48 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	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 secondaria velocità	1.50 - 2.20 kW
Voltaggio	400 V

Standard equipment

In dotazione	Timer e ruote di serie
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