

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
--------------	------------------------