

Cod: 10580120007

Spiral mixer with tilting head and removable high hydration bowl 22 litres 3-phase 2 speeds



Description

The Ristoattrezzature spiral mixer with tilting head and removable bowl is the ideal machine for pizzerias, bakeries and households. The special shape of the spiral makes it possible to obtain perfectly mixed dough in just a few minutes. Kneaders of the H2O line prepare perfectly mixed dough with hydration percentages of up to 85%. The bowl, spiral, central column and protection grid are made of stainless steel. The drive system is particularly silent as it is realised with an oil-bath gear motor.

Dimensions

Diametro vasca	360 mm
Dimensioni esterne	390x670x735 mm

Dimensioni imballo	450x760x800 mm
--------------------	----------------

Technical data

Alimentazione	Electric
Capacità	22 Lt
Capacità di Impasto	17 kg
Capacità di Impasto	56 Kg/h
Peso lordo	85 kg
Peso netto	81 kg
Potenza secondaria velocità	0.75 - 1.10 kW
Voltaggio	400 V

Standard equipment

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