

Cod: 10580123007

Spiral mixer with tilting head and removable high hydration bowl 32 litres three-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	400 mm
Dimensioni esterne	435x750x810 mm

Dimensioni griglie	860 mm
Dimensioni imballo	775x495 mm

Technical data

Alimentazione	Electric
Capacità	32 Lt
Capacità di Impasto	25 kg
Capacità di Impasto	88 Kg/h
Peso lordo	103 kg
Peso netto	95 kg
Potenza secondaria velocità	1.30 - 1.70 kW
Voltaggio	400 V

Standard equipment

In dotazione	Timer e ruote di serie
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