

Cod: 11193421004

Spiral mixer with tilting head and removable bowl 10 speeds 8 kg single-phase



Description

10-speed spiral kneading machine is a machine for making different types of dough, especially suitable for soft, high-hydration doughs such as pizza in a pan, pinsa romana, gluten-free doughs and for small and large leavened doughs.

Designed and built like large kneading machines, it is used for both domestic and professional use. Thanks to its extremely accurate and reliable mechanics, the machine is silent, with low energy consumption and requires no maintenance.

The possibility of lifting the kneading head and removing the bowl make this machine the top of the world market. This makes it easier to clean the inside of the bowl and hook, which is usually quite difficult, and to be able to transport the dough directly into the container and then knead it wherever you want.

Chain drive, heavy-gauge steel structure, food-safe epoxy powder coating, stainless steel bowl, spiral, stainless steel bar, dishwasher-safe bowl.

Maximum mixing capacity: 8kg (flour + water)

Minimum mixing capacity: 1kg (flour + water)

Dimensions

Dimensioni esterne	290x540x430 mm
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Technical data

Alimentazione	Electric
Capacità di Impasto	8 kg
Potenza Elettrica	0.37 kW
Voltaggio	230 V