

Cod: 6294

Spiral kneading machine with tilting head and removable bowl capacity 16 l single-phase



Description

The spiral mixer is the ideal machine for pizzerias, pastry shops, bakeries and households. The special shape of the spiral makes it possible to obtain perfectly mixed dough in just a few minutes. The bowl, spiral, central column and protection grid are made of stainless steel. The drive system is particularly quiet as it is realised with an oil-bath gear motor. All machines are equipped with a dough splitter. It is equipped with a speed variator.

Dimensions

Diametro vasca	320 mm
Dimensioni esterne	390x670x735 mm

Dimensioni imballo	450x760x800 mm
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Technical data

Alimentazione	Electric
Capacità	16 Lt
Capacità di Impasto	12 kg
Capacità di Impasto	48 Kg/h
Frequenza	50 Hz
Peso lordo	85 kg
Peso netto	72 kg
Potenza Elettrica	0.75 kW
Voltaggio	230 V

Standard equipment

In dotazione	variatore di velocità e spaccapasta
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