

Cod: 6297

## Spiral kneading machine with tilting head and removable bowl capacity 41 litres 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 divider. The novelty of the new 2018 kneading machines is that they are equipped with a variable speed drive.

## **Dimensions**

| Diametro vasca | 450 mm |
|----------------|--------|
|                |        |

| Dimensioni esterne | 480x815x850 mm |
|--------------------|----------------|
| Dimensioni imballo | 550x840x900 mm |

## **Technical data**

| Alimentazione       | Electric        |
|---------------------|-----------------|
| Capacità            | 41 Lt           |
| Capacità di farina  | 23 kg           |
| Capacità di Impasto | 102 Kg/h        |
| Frequenza           | 50/60 Hz        |
| Materiale           | stainless steel |
| Peso lordo          | 121 kg          |
| Peso netto          | 114 kg          |
| Potenza Elettrica   | 1.1 kW          |
| Potenza motore      | 1.5 hp          |
| Quantità pasta      | 35 kg           |
| Voltaggio           | 230 V           |