

SPIRAL KNEADER 38SN

SKU: 38SN



ADDITIONAL INFORMATION

Power Kw	<u>1,5 kW (2 HP) 1,5/1,1 kW (2/1,5 HP) – 2nd speed (optional)</u>
power supply	<u>230V/1N/50Hz – 230-400V/3/50Hz</u>
Hourly production (Kg/h)	<u>114 Kg/h</u>
Dough per cycle (Kg)	<u>38</u>
Bowl size (L)	<u>42 L. (ø 450 x 260(h) mm)</u>
Speed (rpm)	<u>90 rpm 90 – 180 rpm – 2nd speed (optional)</u>
Machine dimensions (l x l x h mm)	<u>800 x 480 x 710÷1110(h) mm – Con timer digitale altezza macchina e imballo +120 mm.</u>
net weight (kg)	<u>100</u>
gross weight (Kg)	<u>113</u>
packaging dimensions (l x l x h mm)	<u>850 x 550 x 890(h) mm – + Con timer digitale altezza macchina e imballo +120 mm.</u>
packaging volume (m3)	<u>0.420</u>

Spiral kneader with fixed head. Machine for the processing of different types of dough, especially suitable for soft doughs such as bread, pizza and piadina. Structure coated with scratch-proof paint - parts in contact with food such as bowl, spiral and dough splitting rod are made of stainless steel AISI 304 - safety microswitch on bowl lid - smoked polycarbonate lid as standard. Different options on request, including AISI 304 stainless steel grilled cover.



