

## SPIRAL KNEADER 50SN

SKU: 50SN



### ADDITIONAL INFORMATION

|  |   |
|--|---|
| <b>Power Kw</b>                            | <u>2,2 kW (3 HP) 3,5/2,5 kW (4,7/3,3 HP) – 2nd speed (optional)</u> |
| <b>power supply</b>                        | <u>230-400V/3/50Hz</u>  |
| <b>Hourly production (Kg/h)</b>            | <u>150 Kg/h</u>   |
| <b>Dough per cycle (Kg)</b>                | <u>50</u>   |
| <b>Bowl size (L)</b>                       | <u>62 L (ø 500 x 310(h) mm)</u>                                     |
| <b>Speed (rpm)</b>                         | <u>80 rpm 80 – 160 rpm – 2nd speed (optional)</u>                   |
| <b>Machine dimensions (l x l x h mm)</b>   | <u>920 x 530 x 920÷1350(h) mm</u>                                   |
| <b>net weight (kg)</b>                     | <u>170</u>  |
| <b>gross weight (Kg)</b>                   | <u>193</u>  |
| <b>packaging dimensions (l x l x h mm)</b> | <u>1050 x 600 x 1090(h) mm</u>                                      |
| <b>packaging volume (m3)</b>               | <u>0,690</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. Only available with AISI 304 stainless steel grilled cover.



