

## SPIRAL KNEADER 7SN

SKU: 7SN



### ADDITIONAL INFORMATION

<b>Power Kw</b>	<u>0,37 kW (0,5 HP)</u>
<b>power supply</b>	<u>230V/1N/50Hz - 230-400V/3/50Hz</u>
<b>Hourly production (Kg/h)</b>	<u>21 Kg/h</u>
<b>Dough per cycle (Kg)</b>	<u>7</u>
<b>Bowl size (L)</b>	<u>10 L. (ø 260 x 200(h) mm)</u>
<b>Speed (rpm)</b>	<u>90 rpm</u>
<b>Machine dimensions (l x l x h mm)</b>	<u>560 x 280 x 570÷800(h) mm</u>
<b>net weight (kg)</b>	<u>39</u>
<b>gross weight (Kg)</b>	<u>50</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>700 x 460 x 770(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.250</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.



