

SPIRAL KNEADER 18SN

SKU: 18SN



ADDITIONAL INFORMATION

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| Power Kw | <u>0,75 kW (1 HP) 0,75/0,55 kW (1/0,75 HP) – 2nd speed (optional)</u> |
| power supply | <u>230V/1N/50Hz – 230-400V/3/50Hz</u> |
| Hourly production (Kg/h) | <u>54 Kg/h</u> |
| Dough per cycle (Kg) | <u>18</u> |
| Bowl size (L) | <u>22 L. (ø 360 x 210(h) mm)</u> |
| Speed (rpm) | <u>90 rpm – 90 – 180 rpm – 2nd speed (optional)</u> |
| Machine dimensions (l x l x h mm) | <u>670 x 390 x 600+920(h) – Con timer digitale altezza macchina e imballo +120 mm.</u> |
| net weight (kg) | <u>57</u> |
| gross weight (Kg) | <u>70</u> |
| packaging dimensions (l x l x h mm) | <u>700 x 460 x 770(h) mm* + Con timer digitale altezza macchina e imballo +120 mm.</u> |
| packaging volume (m3) | <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 - smoked polycarbonate lid as standard. Different options on request, including AISI 304 stainless steel grilled cover.



