

## SPIRAL KNEADER CLASSIC 50FNO

SKU: 50FNO



### 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/3N/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>941 x 520 x 966÷1393(h) mm</u>
<b>net weight (kg)</b>	<u>172</u>
<b>gross weight (Kg)</b>	<u>193</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>1055 x 600 x 1276(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.803</u>

Spiral kneader with liftable head and fixed bowl.  
Machine for the processing of different types of dough, especially suitable for soft doughs such as bread, pizza and piadina. Structure coated with scratchproof paint - parts in contact with food such as bowl, spiral and dough splitting rod are made of stainless steel - safety microswitch on bowl lid. Smoked polycarbonate lid as standard except for mod. 50FNO available only with AISI 304 stainless steel grilled lid.  
Various options on request.

