

SPIRAL KNEADER 38FN

SKU: 38FN



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 730÷1340(h) mm* – Con timer digitale altezza macchina e imballo +120 mm., +120 mm – Macchina e imballo con timer</u>
net weight (kg)	<u>114</u>
gross weight (Kg)	<u>127</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., +120 mm Machine and packing height with digital timer.</u>
packaging volume (m3)	<u>0.420</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 scratch-proof 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. Different options on request, including AISI 304 stainless steel grilled cover.

