

## SPIRAL KNEADER 7SB

SKU: 7SB



### ADDITIONAL INFORMATION

<b>Power Kw</b>	<u>0,37 kW (0,5 HP)</u>
<b>power supply</b>	<u>230V/1N/50Hz -230-400V/3N/50Hz</u>
<b>Hourly production (Kg/h)</b>	<u>21 Kg/h</u>
<b>Dough per cycle (Kg)</b>	<u>7 kg</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>545 x 280 x 620÷844(h) mm</u>
<b>net weight (kg)</b>	<u>40</u>
<b>gross weight (Kg)</b>	<u>49</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>700 x 460 x 890(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.290</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 - safety microswitch on bowl lid. Only available with AISI 304 stainless steel grilled cover.



