

SPIRAL KNEADER CLASSIC 18SN0

SKU: 18SN0



ADDITIONAL INFORMATION

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/3N/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>660 x 380 x 648÷951(h) mm</u>
net weight (kg)	<u>60</u>
gross weight (Kg)	<u>69</u>
packaging dimensions (l x l x h mm)	<u>700 x 460 x 890(h) mm</u>
packaging volume (m3)	<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 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. 50SN0 available only with AISI 304 stainless steel grilled lid. Various options on request.

