

SPIRAL KNEADER CLASSIC 50CNS0

SKU: 50CNS0



ADDITIONAL INFORMATION

Power Kw	<u>2,2 kW (3 HP) 3,5/2,5 kW (4,7/3,3 HP) 2nd speed (optional)</u>
power supply	<u>230-400V/3N/50Hz</u>
Hourly production (Kg/h)	<u>150 Kg/h</u>
Dough per cycle (Kg)	<u>50</u>
Bowl size (L)	<u>62 L (ø 500 x 310(h) mm)</u>
Speed (rpm)	<u>80 rpm 80 – 160 rpm 2nd speed (optional)</u>
Machine dimensions (l x l x h mm)	<u>941 x 520 x 966÷1393(h) mm</u>
net weight (kg)	<u>186</u>
gross weight (Kg)	<u>207</u>
packaging dimensions (l x l x h mm)	<u>1055 x 600 x 1276(h) mm</u>
packaging volume (m3)	<u>0.803</u>

Spiral kneader with liftable head and removable 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. 50CNS0 available only with AISI 304 stainless steel grilled lid. Various options on request.

