

SPIRAL KNEADER CLASSIC 50SN0

SKU: 50SN0



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>160</u>
gross weight (Kg)	<u>181</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 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.

