

SPIRAL KNEADER HYD18SBD

SKU: HYD18SBD



ADDITIONAL INFORMATION

Power Kw	<u>2,4 kW (3,2 HP)</u>
power supply	<u>220-240V/1N/50-60Hz</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>55÷250 rpm</u>
Timer	<u>Digitale, 0÷99'</u>
Machine dimensions (l x l x h mm)	<u>660 x 380 x 750/951(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>

“Hydraplus” spiral kneader with digital control panel and fixed head.
Machine for making different types of dough, especially suitable for high-hydration doughs up to 90%. Structure coated with scratch-proof paint - parts in contact with foodstuffs such as bowl, spiral and dough splitter rod are in stainless steel - safety microswitch on bowl lid. Smoked polycarbonate lid as standard except for mod. HYD50 available only with AISI 304 stainless steel gridded lid.
Optional: infrared thermal sensor - reverse gear (not available for HYD50 model) - AISI 304 stainless steel gridded lid.

