

## SPIRAL KNEADER HYD50SBM

SKU: HYD38SRM-1



### ADDITIONAL INFORMATION

|                                            |                                    |
|--------------------------------------------|------------------------------------|
| <b>Power Kw</b>                            | <u>4 kW (5,4 HP)</u>               |
| <b>power supply</b>                        | <u>220-240V/1N/50-60Hz</u>         |
| <b>Hourly production (Kg/h)</b>            | <u>150 Kg/h</u>                    |
| <b>Dough per cycle (Kg)</b>                | <u>50</u>                          |
| <b>Bowl size (L)</b>                       | <u>62 L (Ø 500 x 310(h) mm)</u>    |
| <b>Speed (rpm)</b>                         | <u>60÷220 rpm</u>                  |
| <b>Machine dimensions (l x l x h mm)</b>   | <u>941 x 520 x 1074÷1393(h) mm</u> |
| <b>net weight (kg)</b>                     | <u>160</u>                         |
| <b>gross weight (Kg)</b>                   | <u>181</u>                         |
| <b>packaging dimensions (l x l x h mm)</b> | <u>1055 x 600 x 1276(h) mm</u>     |
| <b>packaging volume (m3)</b>               | <u>0,803</u>                       |

"Hydraplus" spiral kneader with mechanical control panel and fixed head. Machine for making different types of dough, especially suitable for high-hydration doughs up to 90%. Structure coated with scratchproof 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: mechanical timer AISI 304 stainless steel gridded lid.

