

SPIRAL KNEADER LIGHT 20LN

SKU: 20LN



ADDITIONAL INFORMATION

Power Kw	<u>0,37 kW (0,5 HP) 0,55/0,37 kW (0,7/0,5 HP)</u> <u>only 3 PH 2nd speed (optional)</u>
power supply	<u>230V/1N/50Hz -230-400V/3N/50Hz</u>
Hourly production (Kg/h)	<u>48 Kg/h</u>
Dough per cycle (Kg)	<u>16</u>
Bowl size (L)	<u>20 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>54</u>
gross weight (Kg)	<u>63</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 light. Machine for the processing of different types of dough, especially suitable for soft doughs such as bread, pizza and piadina. Structure coated with scratch-proof paint - parts in contact with food, such as bowl and spiral, are made of stainless steel AISI 304 - safety microswitch on bowl lid - smoked polycarbonate lid as standard. Different options on request, including AISI 304 stainless steel grilled cover.

