

## SPIRAL KNEADER HYD12SRM

SKU: HYD12SRM



### ADDITIONAL INFORMATION

<b>Power Kw</b>	<u>2,4 kW (3,2 HP)</u>
<b>power supply</b>	<u>220-240V/1N/50-60Hz</u>
<b>Hourly production (Kg/h)</b>	<u>36 Kg/h</u>
<b>Dough per cycle (Kg)</b>	<u>12</u>
<b>Bowl size (L)</b>	<u>16 L.(ø 320 x 210(h) mm)</u>
<b>Speed (rpm)</b>	<u>55÷250 rpm</u>
<b>Machine dimensions (l x l x h mm)</b>	<u>632 x 320 x 750÷932(h) mm</u>
<b>net weight (kg)</b>	<u>65</u>
<b>gross weight (Kg)</b>	<u>75</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>700 x 460 x 890(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.290</u>

“Hydraplus” spiral kneader with mechanical control panel, liftable head and removable bowl. 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. Different options on request, including AISI 304 stainless steel grilled cover.



