

SPIRAL KNEADER 38SB

SKU: 38SB



ADDITIONAL INFORMATION

Power Kw	<u>1,5 kW (2 HP) 1,5/1,1 kW (2/1,5 HP) – 2nd speed (optional)</u>
power supply	<u>230V/1N/50Hz -230-400V/3N/50Hz</u>
Hourly production (Kg/h)	<u>114 Kg/h</u>
Dough per cycle (Kg)	<u>38</u>
Bowl size (L)	<u>42 L. (ø 450 x 260(h) mm)</u>
Speed (rpm)	<u>90 rpm 90 – 180 rpm – 2nd speed (optional)</u>
Machine dimensions (l x l x h mm)	<u>800 x 474 x 866÷1148(h) mm</u>
net weight (kg)	<u>96</u>
gross weight (Kg)	<u>106</u>
packaging dimensions (l x l x h mm)	<u>850 x 550 x 1055(h) mm</u>
packaging volume (m3)	<u>0.490</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 scratch-proof 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. Different options on request, including AISI 304 stainless steel grilled cover.

