

SPIRAL KNEADER 18FN

SKU: 18FN



ADDITIONAL INFORMATION

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| Power Kw | <u>0,75 kW (1 HP) 0,75/0,55 kW (1/0,75 HP) – 2nd speed (optional)</u> |
| power supply | <u>230V/1N/50Hz – 230-400V/3/50Hz</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>90 rpm – 90 – 180 rpm – 2nd speed (optional)</u> |
| Machine dimensions (l x l x h mm) | <u>670 x 390 x 620÷1090 (h) mm* – Con timer digitale altezza macchina e imballo +120 mm.</u> |
| net weight (kg) | <u>68</u> |
| gross weight (Kg) | <u>76</u> |
| packaging dimensions (l x l x h mm) | <u>700 x 460 x 770(h) mm* + Con timer digitale altezza macchina e imballo +120 mm.</u> |
| packaging volume (m3) | <u>0.250</u> |

Spiral kneader with liftable head and fixed bowl. 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.

