

## SPIRAL KNEADER 38SN

SKU: 38SN



### ADDITIONAL INFORMATION

<b>Power Kw</b>	<u>1,5 kW (2 HP) 1,5/1,1 kW (2/1,5 HP) – 2nd speed (optional)</u>
<b>power supply</b>	<u>230V/1N/50Hz – 230-400V/3/50Hz</u>
<b>Hourly production (Kg/h)</b>	<u>114 Kg/h</u>
<b>Dough per cycle (Kg)</b>	<u>38</u>
<b>Bowl size (L)</b>	<u>42 L. (ø 450 x 260(h) mm)</u>
<b>Speed (rpm)</b>	<u>90 rpm 90 – 180 rpm – 2nd speed (optional)</u>
<b>Machine dimensions (l x l x h mm)</b>	<u>800 x 480 x 710÷1110(h) mm – Con timer digitale altezza macchina e imballo +120 mm.</u>
<b>net weight (kg)</b>	<u>100</u>
<b>gross weight (Kg)</b>	<u>113</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>850 x 550 x 890(h) mm – + Con timer digitale altezza macchina e imballo +120 mm.</u>
<b>packaging volume (m3)</b>	<u>0.420</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 AISI 304 - safety microswitch on bowl lid - smoked polycarbonate lid as standard. Different options on request, including AISI 304 stainless steel grilled cover.



