

SPIRAL KNEADER 7SB

SKU: 7SB



ADDITIONAL INFORMATION

Power Kw	<u>0,37 kW (0,5 HP)</u>
power supply	<u>230V/1N/50Hz -230-400V/3N/50Hz</u>
Hourly production (Kg/h)	<u>21 Kg/h</u>
Dough per cycle (Kg)	
Bowl size (L)	<u>10 L. (ø 260 x 200(h) mm)</u>
Speed (rpm)	<u>90 rpm</u>
Machine dimensions (l x l x h mm)	<u>540 x 279 x 620÷841(h) mm</u>
net weight (kg)	<u>40</u>
gross weight (Kg)	<u>50</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 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. Only available with AISI 304 stainless steel grilled cover.



