

## SPIRAL KNEADER HYD18SRM

SKU: HYD18SRM



### ADDITIONAL INFORMATION

|                                     |                                  |
|-------------------------------------|----------------------------------|
| Power Kw                            | <u>2,4 kW (3,2 HP)</u>           |
| power supply                        | <u>220-240V/1N/50-60Hz</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>55÷250 rpm</u>                |
| Machine dimensions (l x l x h mm)   | <u>653 x 380 x 750÷951(h) mm</u> |
| net weight (kg)                     | <u>67</u>                        |
| gross weight (Kg)                   | <u>77</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>                     |

“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.



