

SPIRAL KNEADER LIGHT 30LN

SKU: 30LN



ADDITIONAL INFORMATION

Power Kw	<u>0,75 kW (1 HP) 0,75/0,55 kW (1/0,75 HP)</u> <u>2nd speed (optional)</u>
power supply	<u>230V/1N/50Hz – 230-400V/3/50Hz</u>
Hourly production (Kg/h)	<u>75 Kg/h</u>
Dough per cycle (Kg)	<u>25</u>
Bowl size (L)	<u>32 Lt. (ø 400 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>420 x 680 x 660(h) mm* – Con timer digitale altezza macchina e imballo +120 mm.</u>
net weight (kg)	<u>55</u>
gross weight (Kg)	<u>84.4</u>
packaging dimensions (l x l x h mm)	<u>850 x 550 x 890(h) mm – + Con timer digitale altezza macchina e imballo +120 mm.</u>
packaging volume (m3)	<u>0.420</u>

Spiral kneader light. 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.



