

**SPIRAL MIXER NT30 FIXED HEAD - THREE-PHASE 380V
- 2 SPEED - GRILLED SHELTER**

SPIRAL MIXER FOR PIZZA AND BREAD cod. MS 30



vedi prodotto online

CODICE: **SM30FT2VTX**
MARCA: **3F ALIMACCHINE**

SOLUZIONI FOODSERVICE

TECHNICAL DATA:

- Chain transmission which allows the elimination of oil
- 304 stainless steel bowl
- Low voltage control panel (24 Volts)
- Spiral in special stainless steel, resistant to the strongest stresses
- Machine with direct transmissions which eliminate annoying noise and costly maintenance.

CAPACITY AND FEATURES:

- Mixing capacity MIN. kg.5 MAX. kg.25
- Flour capacity MIN. kg.3 MAX. kg.17
- Capacity 32 litres
- Bowl size diameter cm.40x26h
- Engine Kw 0.75 - Kw 1.10
- 2 Speed (reduced and standard)
- Voltage 380 Volt Three-phase - 50 Hz
- Machine dimensions cm.76x42x66h
- Weight Kg.73
- Tank revolutions per minute 1st speed 12
- Spiral revolutions per minute 1st speed 103
- Tank revolutions per minute 2nd speed 19
- Spiral revolutions per minute 2nd speed 160

STAINLESS STEEL GRILL PROTECTION GUARD

This accessory allows you to have a better view of the dough inside the vat.