

**SPIRAL MIXER NT20 FIXED HEAD - THREE-PHASE 380V  
- 1 SPEED**

SPIRAL MIXER FOR PIZZA AND BREAD cod. MS 20



# 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.3 MAX. kg.17
- Flour capacity MIN. kg.2 MAX. kg.11
- Capacity 22 litres
- Tub size diameter cm.36,5x24,5
- Engine Kw 0.75
- 1 speed
- Voltage 380 Volt Three-phase - 50 Hz
- Machine dimensions cm.73x38,5x66h
- Weight Kg.69
- Tank 19 revolutions per minute
- Spiral 160 revolutions per minute