

**SPIRAL MIXER NT20 FIXED HEAD - THREE PHASE 380V  
- 2 SPEEDS**

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
- Motor Kw 0.55 - Kw 0.75
- 2 Speed (reduced and standard)
- Voltage 380 Volt Three-phase - 50 Hz
- Machine dimensions cm.73x38,5x66h
- Weight Kg.69
- 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