

**SPIRAL MIXER NT40 FIXED HEAD - THREE PHASE 380V
- 2 SPEEDS**

SPIRAL MIXER FOR PIZZA AND BREAD cod. MS 40



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.6 MAX kg.35
- Flour capacity MIN. kg.3,5 MAX kg.23
- Capacity 41 litres
- Bowl size diameter cm.45x26h
- Engine Kw 1.1 - Kw 1.5
- 2 Speed (reduced and standard)
- Voltage 380 Volt Three-phase - 50 Hz
- Machine dimensions cm.84x48x76h
- Weight Kg.118
- Tank revolutions per minute 1st speed 10
- Spiral revolutions per minute 1st speed 88
- Tank revolutions per minute 2nd speed 16
- Spiral revolutions per minute 2nd speed 137