

**SPIRAL MIXER NT10 FIXED HEAD - THREE PHASE 380V
- 2 SPEEDS**

SPIRAL MIXER FOR PIZZA AND BREAD cod. MS 10



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.1,5 MAX. kg.8
- Flour capacity MIN. kg.1 MAX. kg.5
- Capacity 12 litres
- Bowl size diameter cm.28x19,5
- Motor Kw 0.55 - Kw 0.75
- 2 Speed (reduced and standard)
- Voltage 400 Volt Three-phase - 50 Hz
- Machine dimensions cm.59x30x57h
- Weight Kg.44
- Tank revolutions per minute 1st speed 13
- Spiral revolutions per minute 1st speed 83
- Tank 2nd speed 20 revolutions per minute
- Spiral revolutions per minute 2nd speed 129