

Spiral mixer with rising head and removable bowl code:

226353

For professional use.

Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.

Sturdy and robust housing made of white lacquered steel.

The bowl, protection grid and spiral are made of AISI 304 stainless steel.

Safety guard with a grid makes it easy to add ingredients during operation.

With microswitch, operation stops when safety guard is lifted.

Chain drive ensures efficient operation.

Quiet work guaranteed thanks to oil bath gearmotor.

The spiral design ensures perfect homogeneity and aeration of the dough.

The mixer doesn't heat up the dough during operation.

With built-in 30 minute timer.

Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen. Rising head and removable bowl – easy access and cleaning.

Bowl dimensions (mm): #400x (H)260

SPECIFICATIONS

Capacity unit	kg
Content weight (kg)	25
Height (mm)	804
Length (mm)	431
Materials	Stainless steel, 18/10 Stainless steel
Marketing Packaging Type	Box
Production capacity unit	Kilogram per hour
Programmable	No
Weight of item (kg)	93

Capacity value	24
Control panel	Analog
Power (input) (W)	1100
Main materials	Metals
Measurements	431x740x(H)804
Marketing Packed per	1
Production capacity value	88
Usable volume (L)	32
Width (mm)	740



TRANSPORT SPECIFICATIONS

Country of origin	Italy
Gross weight (kg)	100
Intrastat code	84381090
Plastic packaging (gram)	80

EAN	8711369226353
GS1 Packed per	1
Net weight (kg)	92.834
Sales units per pallet	2