



HENDI

Tools for Chefs

Spiral mixer with fixed head and bowl code: 226315

Sturdy and robust housing made of white lacquered iron.
The bowl, protection grid and spiral are made of 18/8 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.
4 wheels, 2 with brakes, for easy mobility and stability.
Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough. Fixed head and bowl.



SPECIFICATIONS

Control panel	Analog	Production capacity unit	Kilogram per hour
Power (input) (W)	370	Production capacity value	35
Marketing Packaging Type	Box	Programmable	No
Marketing Packed per	1	Weight of item (kg)	41
Length (mm)	240	Usable volume (L)	10
Width (mm)	590		
Height (mm)	575		
Measurements	240x590x(H)575		
Main materials	Metals		

TRANSPORT SPECIFICATIONS

EAN	8711369226315	Plastic packaging (gram)	65
Intrastat code	84381090	Country of origin	Italy
Sales units per pallet	9	GS1 Packed per	1
		Gross weight (kg)	48