

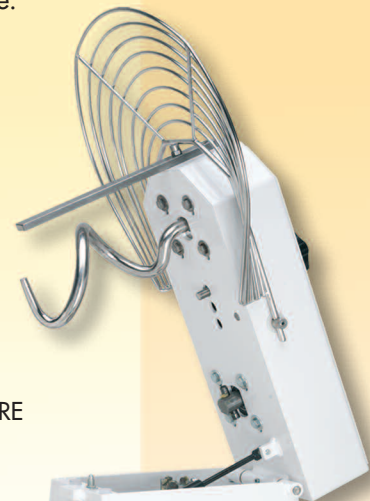


Impastatrici a spirale



0452

Apparecchio professionale adatto a piccole e grandi quantità di impasto omogeneo per pane, pizza, dolci. Trasmissione a catena con motoriduttore a bagno d'olio, spirale e vasca in acciaio inox 18/8 (304), comandi a 24V., sono costruite rispettando i requisiti derivanti dalla Direttiva UE 89/392 e successive modifiche.



0452RE

Professional item indicated for small and large quantities of homogeneous dough for bread, pizza and cakes. The mixers are equipped with chain drive, ratiomotor with oil bath, 18/8 (304) stainless steel spiral and bowl, and 24V controls. They are manufactured in compliance with the safety requirements laid down by EU Directive 89/392 and its subsequent amendments.



TESTA E VASCA FISSA - FIXED HEAD AND BOWL

Codice Code	Modello Model	Dimensioni Dimensions L x P x H mm.	Capacità Vasca Bowl Capacity		Misura vasca Bowl Size mm.	Potenza motore Power Engine Hp	Pot. Mot. 2 vel. E.Power 2 speed Hp	Peso Weight Kg.	Prod. max/h Max/h Prod. Kg/h
			Lt.	Kg.					
0499	GM/5	260 X 540 X 510	7	5	∅ 237 X 160	0,35		33	22
0450	GM/7	290 X 600 X 610	10	7	∅ 260 X 200	0,5		43	32
0451	GM/12	360 X 630 X 610	16	12	∅ 317 X 210	0,8		53	45
0452	GM/16	390 X 700 X 630	22	16	∅ 360 X 240	1	1 - 0,75	63	58
0453	GM/25	470 X 730 X 740	33	25	∅ 400 X 260	1,5	1,5 - 1	87	105
0454	GM/33	530 X 740 X 740	42	33	∅ 450 X 260	1,5	1,5 - 1	98	130
0455	GM/45	570 X 950 X 840	60	45	∅ 500 X 315	2,5	3 - 2	148	180

TESTA RIBALTABILE / VASCA ESTRAIBILE - LIFTING HEAD / REMOVABLE BOWL

Codice Code	Modello Model	Dimensioni Dimensions L x P x H mm.	Capacità Vasca Bowl Capacity		Misura vasca Bowl Size mm.	Potenza motore Power Engine Hp	Pot. Mot. 2 vel. E.Power 2 speed Hp	Peso Weight Kg.	Prod. max/h Max/h Prod. Kg/h
			Lt.	Kg.					
0452RE	GM/16	390 X 700 X 680	22	16	∅ 360 X 240	1	1 - 0,75	75	58
0453RE	GM/25	470 X 730 X 790	33	25	∅ 400 X 260	1,5	1,5 - 1	108	105
0454RE	GM/33	530 X 740 X 790	42	33	∅ 450 X 260	1,5	1,5 - 1	119	130

