

# SPIRAL 8F



Utilizzabile per pasta all'uovo  
For use with egg kneading



Timer  
Timer







Supporto con ruote disponibile  
Available stand with wheels




Spezzapasta asportabile  
Removable dough breaker bar

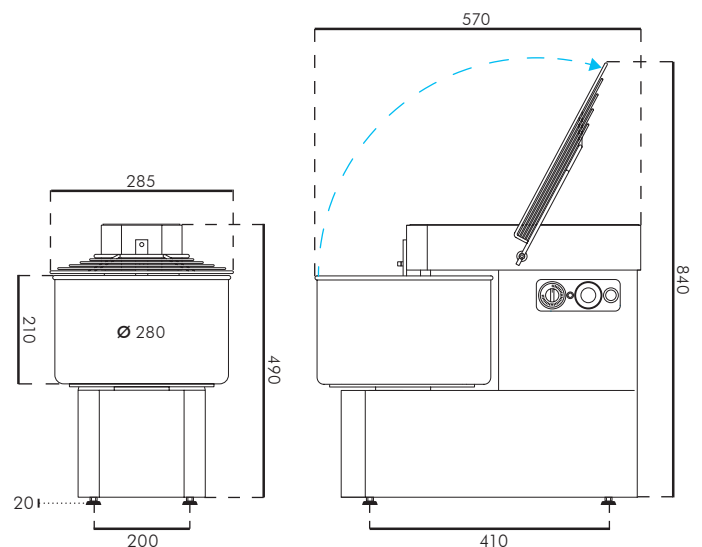


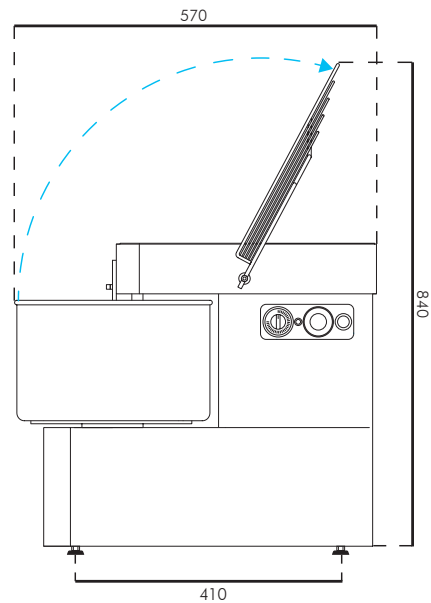
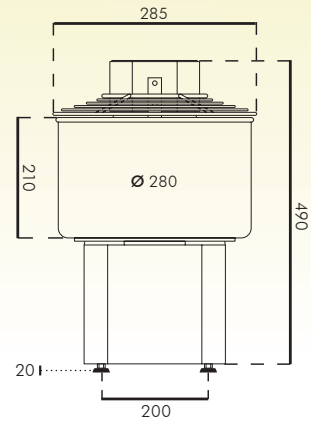
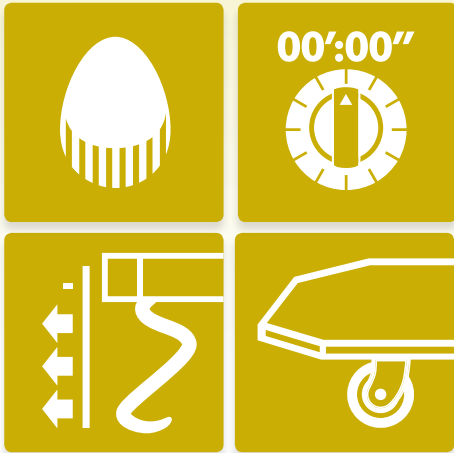
SCHEDA TECNICA A PAGINA 130  
TECHNICAL SHEET ON PAGE 130

	DIMENSIONI INTERNE VASCA INTERNAL BOWL DIMENSIONS	
	Ø 260 x h.200 mm	
	CAPACITÀ VASCA BOWL CAPACITY	
	10 lt	
	IMBALLO CON PALLET PACKAGING WITH PALLET	
	l.670 x p.350 x h.750 mm	
	PESO NETTO NET WEIGHT	PESO LORDO GROSS WEIGHT
	41 kg	45 kg

	IMPASTO MASSIMO MAX KNEADING
	8 kg (farina/ flour max 5 kg)
	IMPASTO MINIMO MIN KNEADING
	3 kg

	PASTA ALL'UOVO FRESH EGG DOUGH
	5 kg




**DIMENSIONI/Measures**

<b>VOLUME CON IMBALLO</b> Volume with packaging	1.670 x p.350 x h.750 mm
<b>DIMENSIONI INTERNE VASCA</b> Internal bowl dimensions	Ø 260 x h.200 mm
<b>CAPACITÀ VASCA</b> Bowl capacity	10 lt
<b>PESO NETTO</b> Net weight	41 Kg
<b>PESO LORDO</b> Gross weight	45 Kg

**CARATTERISTICHE/Details**

<b>IDEALE PER PASTA ALL'UOVO</b> Ideal for egg pasta	✓
<b>TIMER</b> Timer	✓
<b>CAVALLETTO CON RUOTE DISPONIBILE</b> Available stand with wheels	✓
<b>SPEZZAPASTA ASPORTABILE</b> Removable dough breaker bar	✓

**CAPACITÀ DI IMPASTO/Kneading capacity**

<b>IMPASTO MASSIMO</b> Max kneading	8 kg (farina/ flour max 5 kg)
<b>IMPASTO MINIMO</b> Max kneading	3 kg
<b>PASTA ALL'UOVO</b> Fresh egg pasta	5 kg
<b>VELOCITÀ SPIRALE</b> Spiral speed	90 RPM
<b>VELOCITÀ VASCA</b> Bowl speed	9 RPM

**IMPIANTO ELETTRICO/Electric system**

<b>ALIMENTAZIONE</b> Electrical supply	400V 3P+T/50 Hz
	230V P+N+T/50 Hz
<b>POTENZA</b> Power consumption	350 W