

SPIRAL 12F



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

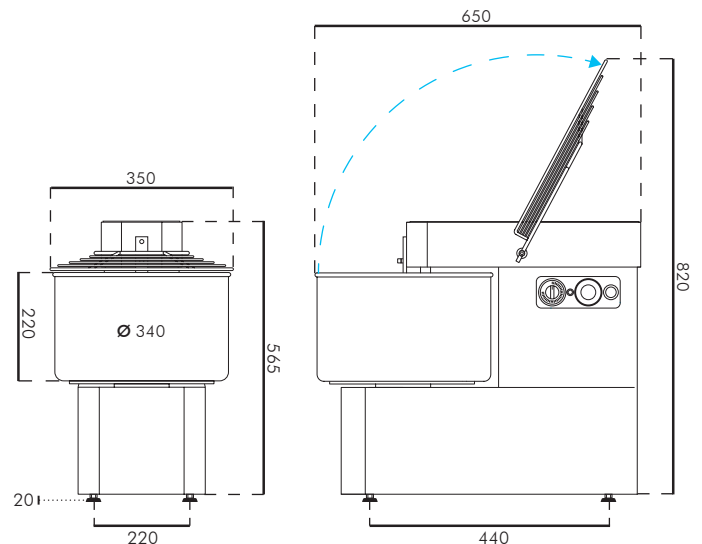


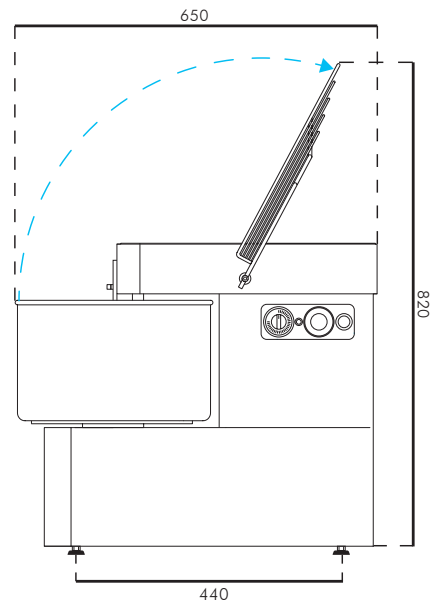
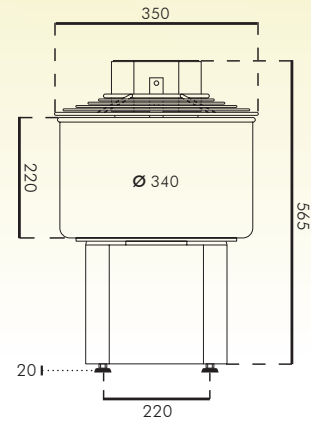
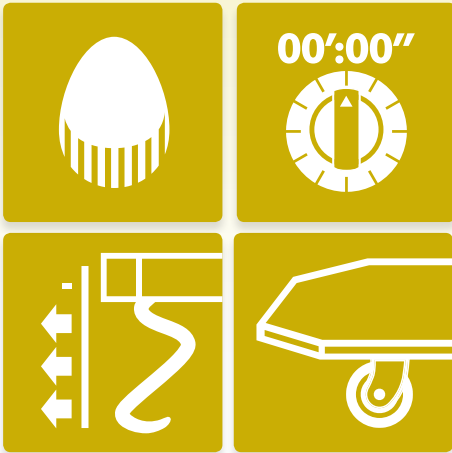
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	DIMENSIONI INTERNE VASCA INTERNAL BOWL DIMENSIONS	
	Ø 320 x h.210 mm	
	CAPACITÀ VASCA BOWL CAPACITY	
	16 lt	
	IMBALLO CON PALLET PACKAGING WITH PALLET	
	l.1750 x p.410 x h.820 mm	
	PESO NETTO NET WEIGHT	PESO LORDO GROSS WEIGHT
	46 kg	52 kg

	IMPASTO MASSIMO MAX KNEADING
	12 kg (farina/ flour max 8 kg)
	IMPASTO MINIMO MIN KNEADING
	4 kg

	PASTA ALL'UOVO FRESH EGG DOUGH
	8 kg





DIMENSIONI/Measures

VOLUME CON IMBALLO Volume with packaging	1.750 x p.410 x h.820 mm
DIMENSIONI INTERNE VASCA Internal bowl dimensions	Ø 320 x h.210 mm
CAPACITÀ VASCA Bowl capacity	16 lt
PESO NETTO Net weight	46 Kg
PESO LORDO Gross weight	52 Kg

CARATTERISTICHE/Details

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

CAPACITÀ DI IMPASTO/Kneading capacity

IMPASTO MASSIMO Max kneading	12 kg (farina/ flour max 8 kg)
IMPASTO MINIMO Max kneading	4 kg
PASTA ALL'UOVO Fresh egg pasta	8 kg
VELOCITÀ SPIRALE Spiral speed	90 RPM
VELOCITÀ VASCA Bowl speed	9 RPM

IMPIANTO ELETTRICO/Electric system

ALIMENTAZIONE Electrical supply	400V 3P+T/50 Hz
	230V P+N+T/50 Hz
POTENZA Power consumption	550 W