# SPIRAL KNEADER EVO 12SB

**SKU:** 12SB



## ADDITIONAL INFORMATION

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|---|---|
| **Power Kw** | 0,75 kW (1 HP) 0,75/0,55 kW (1/0,75 HP) – 2nd speed (optional) |
| **power supply** | 230V/1N/50Hz -230-400V/3N/50Hz |
| **Hourly production (Kg/h)** | 36 Kg/h |
| **Dough per cycle (Kg)** | 12 |
| **Bowl size (L)** | 16 L.(ø 320 x 210(h) mm) |
| **Speed (rpm)** | 90 rpm – 90 – 180 rpm – 2nd speed (optional) |
| **Machine dimensions (l x l x h mm)** | 639 x 336 x 750/932(h) mm |
| **net weight (kg)** | 58 |
| **gross weight (Kg)** | 67 |
| **packaging dimensions (l x l x h mm)** | 700 x 460 x 890(h) mm |
| **packaging volume (m3)** | 0.290 |

Spiral kneader with fixed head. Machine for the processing of different types of dough, especially suitable for soft doughs such as bread, pizza and piadina. Structure coated with scratch-proof paint - parts in contact with food such as bowl, spiral and dough splitting rod are made of stainless steel - safety microswitch on bowl lid - smoked polycarbonate lid as standard. Different options on request, including AISI 304 stainless steel grilled cover.

MARIOT
KITCHEN EQUIPMENT