

IMPASTATRICE
TESTA SOLLEVABILE
25KG



18**KG**



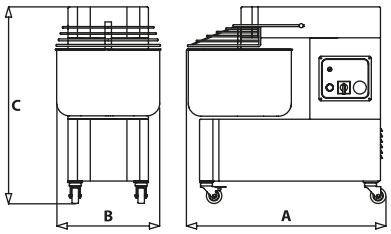
25**KG**

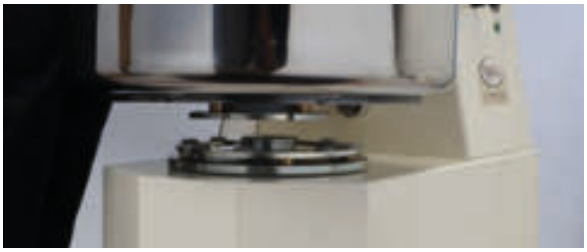


38**KG**

- Apparecchi per uso professionale
- Robusta struttura in acciaio
- Motoriduttore di grande potenza di produzione italiana
- Trasmissione a catena
- Alberi di trasmissione di grosso spessore in acciaio
- Pulegge e corone di produzione nazionale
- Micro meccanico al coperchio
- Vasca, spirale e asta in acciaio inox
- Versioni con vasca estraibile
- Versioni con testa sollevabile
- Ruote con freno di serie
- Facile da pulire
- Comandi a 24 volt
- Norme CE
- Fabbricato in Italia

- *Professional equipment Pizzerias, restaurants and other food*
- *Outlets find it invaluable*
- *Stainless steel and enameled bodywork*
- *Powerful and durable Italian make motor reducer*
- *Heavy duty durable chain transmission dough kneader*
- *Stiffened Steel Transmission shaft*
- *Italian make pulley and ring*
- *Safety micro switch on the lid*
- *Stainless steel bowl, tank and shaft*
- *Removable bowl models available*
- *Head lifts for easy bowl and tool removal*
- *Wheels with brake included easy to clean*
- *24volt control panel ensures safety during operation, and gives the operator maximum security*
- *CE approved*
- *Proudly Made in Italy*





	A mm	B mm	C mm	Alimentazione Power supply Volt/Hz	Potenza mono/tri fase Single/three phase power Kwatt/Hp	Capacità d'impasto Dough output kg	Capacità farina Flour capacity kg	Volume vasca Tank diameter lt.	Dimensioni vasca Tank dimensions mm	Peso netto Net weight kg	Dimensioni imballo Packing dimensions mm
18 **KG**	630	400	700	230/50 - 230-400/50	0,75 (1,00)	17	12	21	ø360x210	59	450x770x840
25 **KG**	680	440	780	230/50 - 230-400/50	1,10 (1,50)	25	17	32	ø400x260	90	510x790x930
38 **KG**	800	495	798	230/50 - 230-400/50	1,50 (2,00)	38	25	41	ø450x260	104	570x850x930
44 **KG**	800	495	798	230/50 - 230-400/50	1,50 (2,00)	44	30	48	ø450x300	109	570x850x930



44**KG**

