



## DOUGH SPIRAL MIXER WITH FIXED HEAD AND BOWL, 2 SPEEDS, 22 L / 18 KG - THREE-PHASE AFT22-2V

Ref: 1000.775.018  
Magnus

Designed to work with different types of dough, especially soft doughs like bread, pizza, and tortillas.

White body with fixed head and bowl.

With timer and wheels.

Spiral, grid, dough-breaker and bowl in stainless steel.

### FEATURES

|                      |                           |
|----------------------|---------------------------|
| Dimensions (WDH)     | 400x690x630 mm            |
| Power                | 0.37/0.55 kW / 0.5/0.7 HP |
| Power supply         | 400V/3/50Hz               |
| Bowl size            | Ø 360x210 mm              |
| Dough weight         | 18 kg                     |
| Capacity             | 22 l                      |
| Dough production     | 70 kg/h                   |
| Spiral speed         | 92 / 139 rpm              |
| Bowl speed           | 9 / 14 rpm                |
| Weight               | 73 kg                     |
| Packaging dimensions | 770x470x780 mm            |
| Gross weight         | 91 kg                     |