



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.

Dimensions (WDH) 400x690x630 m Power 0.37/0.55 kW / 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	
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Weight 73 kg	
Packaging dimensions 770x470x780 r	
Gross weight 91 kg	ım