



DOUGH SPIRAL MIXER WITH FIXED HEAD AND BOWL, 42 L / 38 KG - 2 SPEEDS AFT42-2V

Ref: 1000.775.020 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) | 470x850x720 mm |
|----------------------|-----------------------|
| Power | 1.1/1.5 kW / 1.5/2 HP |
| Power supply | 400V/3/50Hz |
| Bowl size | Ø 450x260 mm |
| Dough weight | 38 kg |
| Capacity | 421 |
| Dough production | 140 kg/h |
| Spiral speed | 92 / 139 rpm |
| Bowl speed | 9 / 14 rpm |
| Weight | 106 kg |
| Packaging dimensions | 550x930x880 mm |
| Gross weight | 130 kg |