



Dough Mixers 38 liter Spiral Dough Kneader, 1 Speed

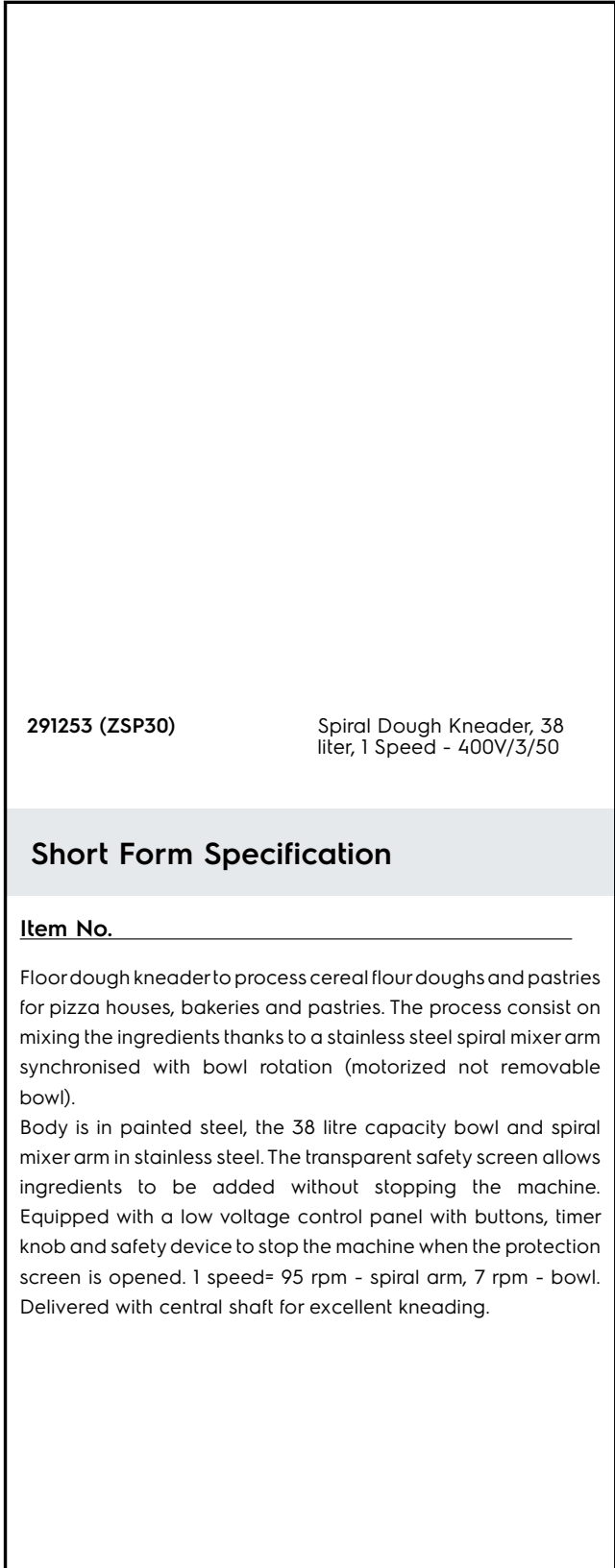
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



291253 (ZSP30)

Spiral Dough Kneader, 38 liter, 1 Speed - 400V/3/50

Short Form Specification

Item No. _____

Floor dough kneader to process cereal flour doughs and pastries for pizza houses, bakeries and pastries. The process consist on mixing the ingredients thanks to a stainless steel spiral mixer arm synchronised with bowl rotation (motorized not removable bowl).

Body is in painted steel, the 38 litre capacity bowl and spiral mixer arm in stainless steel. The transparent safety screen allows ingredients to be added without stopping the machine. Equipped with a low voltage control panel with buttons, timer knob and safety device to stop the machine when the protection screen is opened. 1 speed= 95 rpm - spiral arm, 7 rpm - bowl. Delivered with central shaft for excellent kneading.

Main Features

- Spiral dough kneader with motorized bowl (not removable).
- Transparent protective screen to reduce flour dust release in the work area during slow kneading.
- Safety device to stop the machine when the protection grid is opened.
- Low voltage control panel, with buttons and timer knob.
- Central column for optimal kneading.
- Working capacity: 30 kg of dough.

Construction

- Constructed in painted steel.
- Spiral mixer arm and bowl in stainless steel.
- Single speed.
- High capacity 38 liter rounded-bottom bowl for easier cleaning.
- Power: 1100 watts.

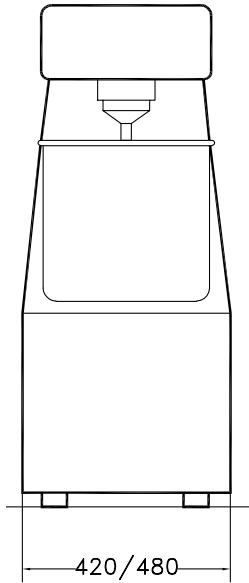
Optional Accessories

- Kit wheels with brakes for Spiral Kneaders 12-49lt PNC 650042

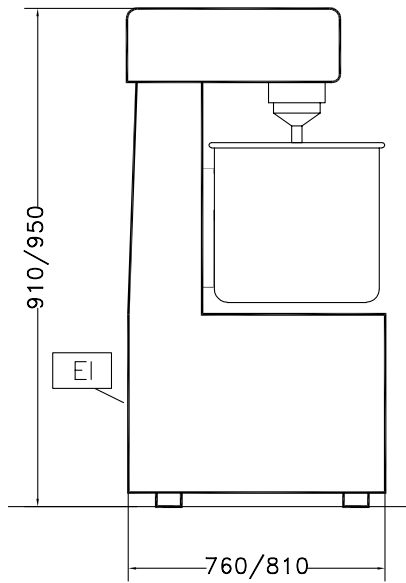
APPROVAL: _____



Front

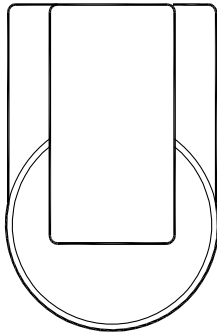


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:

291253 (ZSP30)

400 V/3N ph/50 Hz

Total Watts:

1.1 kW

Key Information:

Capacity:

30 kg

Bowl capacity:

38 lt

External dimensions, Width:

420 mm

External dimensions, Depth:

760 mm

External dimensions, Height:

910 mm

Shipping weight:

118 kg