

AEF030



SPIRAL MIXER 30Kg

CC_003.1-3***Capacity - flour (Kg)-(lb)****Min** 1,5 (3,30) **Max** 30 (66,14)***Capacity - dough (Kg)-(lb)****Min** 2,5 (5,51) **Max** 50 (110,23)**Capacity - volume (l)**

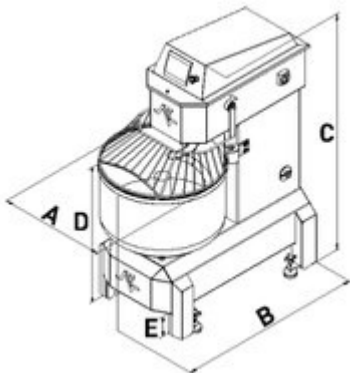
73

Power of spiral motor (kW)-(hp)230V.3ph.50~60Hz **I speed** 1,5 (2) **II speed** 2,5 (3,4)
400V-3ph-50/60Hz **I speed** 1,5 (2) **II speed** 2,5 (3,4)**Power of bowl motor (kW)-(hp)**230V.3ph.50~60Hz **I speed** 0,3 (0,4) **II speed** 1,2 (1,6)
400V.3ph.50~60Hz **I speed** 0,3 (0,4) **II speed** 1,2 (1,6)**Net weight (Kg)-(lb)**

343 (756,18)

Dimensions (mm)-(in)**A** 570 (22 7/16) **B** 1045 (41 1/8)
C 1263 (49 3/4) **D** 782 (30 13/16) **E** 100 (3 15/16)

* Based on: 60% dough hydration, 12% flour moisture, 2°C water



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