

iM R 38/2V

Spiral kneading machine with raising head for
pizza, pastry and bakery



EXTERNAL CONSTRUCTION

- Structure in powder painted stainless steel
- Spiral, basin, dough-breaker and safety grille in stainless steel
- Thick frame to avoid vibrations in every working phase
- Push-button panel on right side
- Machinery on rotating wheels

INTERNAL CONSTRUCTION

- Motorization with bath oil motoreducer
- Chain drive
- Rotating transmission parts are assembled on self lubricating ball bearings.
- Electrical equipment with low-voltage auxiliary circuit
- Safety device for grille and raising head
- Basin presence sensor
- Head check pivot pin
- Disk for speedy locking and unhooking of basin

OPERATION

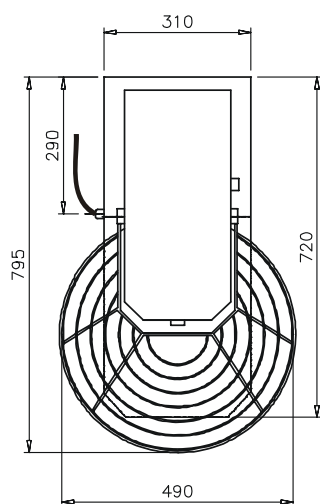
- Extractable basin for dough easy dough drawing and cleaning
- Dough homogeneity and oxygenation by the combined rotating movement of the utensil and basin
- The shape of the spiral assures a low and constant temperature of dough during the working
- Possibility to mix maximum 38 Kg in few minutes and different food products

STANDARD EQUIPMENT

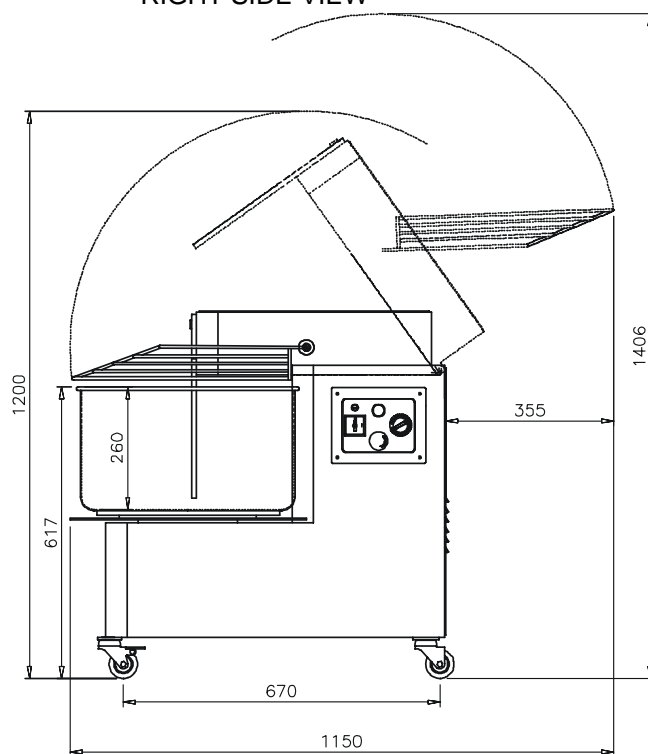
- Spiral
- Extractable basin
- Dough-breaker
- Rotating wheels with brake
- Timer
- 2 speeds

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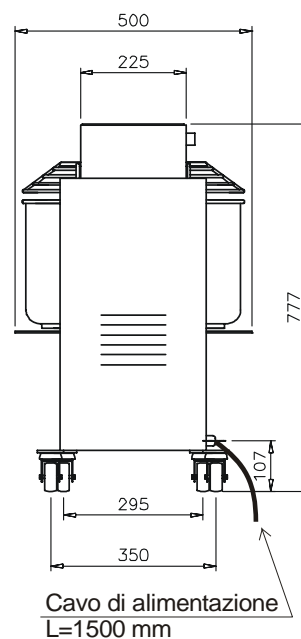
TOP VIEW



RIGHT SIDE VIEW



REAR VIEW



Note: The dimensions indicated in the views are in millimetres

SPECIFICATIONS

Spiral kneading with raising head and wheels, ideal for small spaces. To the construction are used high quality and robustness materials. Thanks to the particular shape of spiral and to the rotating movement of the utensil combined with that of the basin, the spiral kneading, gives possibility to mix in few minutes 38 Kg dough, and assures very good homogeneity and oxygenation. The model assures constant temperature of the dough from beginning to end working, so eliminate the danger of incidental overheating. Extractable basis give possibility easy dough drawing and cleaning. The transmission system is particularly silent because all parts are assembled on ball bearings with bath oil motoreducer, free maintenance. The machinery is provided of two speeds motor, timer and indispensable safety devices.

TECHNICAL FEATURES

DIMENSIONS

External height	777 mm
External depth	810 mm
External width	480 mm
Weight	129 kg

BASIN CAPACITY

Capacity (dough)	38 kg
Capacity (volume)	40 l
Basin internal diameter	450 mm
Basin internal height	260 mm
Spiral diameter	22 mm

SHIPMENT INFORMATIONS

Packed machinery:	
Max height	840 mm
Max depth	830 mm
Max width	530 mm
Weight	(129+8) kg

FEEDING AND POWER

Standard feeding
A.C. V 400 3 50Hz Power 2v
1.5/2.2 kW

Feeding on request
A.C. V230 3 50 Hz Power 2v
1.5/2.2 kW

On request frequency 60 Hz