



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.

FEATURES

Dimensions (WDH)	400x690x630 mm
Power	0.37/0.55 kW / 0.5/0.7 HP
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
Packaging dimensions	770x470x780 mm
Gross weight	91 kg