



DOUGH SPIRAL MIXER WITH FIXED HEAD AND BOWL, 2 SPEEDS, 33 L / 25 KG - THREE-PHASE AFT33-2V

Ref: 1000.775.019
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)	440x830x720 mm
Power	1.1/1.5 kW / 1.5/2 HP
Power supply	400V/3/50Hz
Bowl size	Ø 400x260 mm
Dough weight	25 kg
Capacity	33 l
Dough production	100 kg/h
Spiral speed	92 / 139 rpm
Bowl speed	9 / 14 rpm
Weight	103 kg
Packaging dimensions	500x910x880 mm
Gross weight	126 kg