

iM44

Spiral kneading machine for pizza, pastry and bakery

| | |
|----------|-------|
| Date | _____ |
| Project | _____ |
| Location | _____ |



| MODEL | ITEM CODE |
|-------|-----------|
| | |

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Two speeds machine

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

OPERATION

- 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 44 Kg dough in few minutes

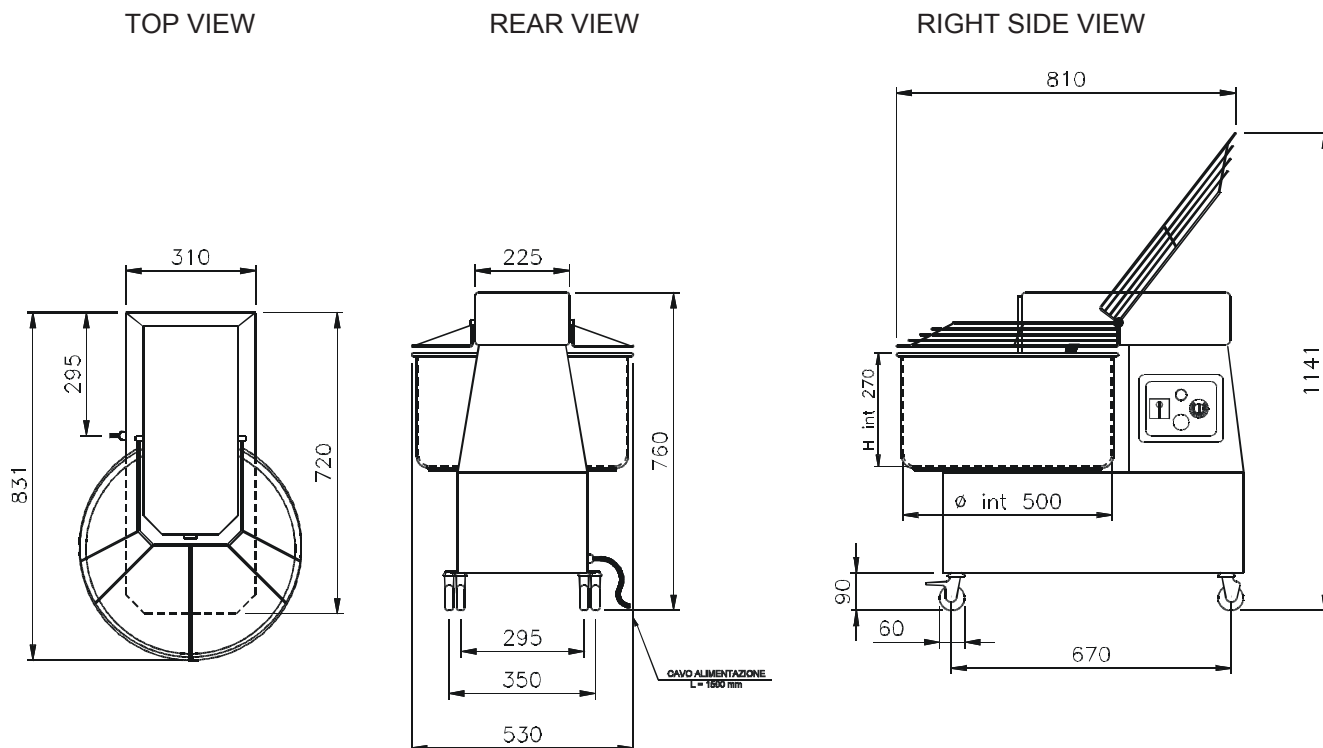
STANDARD EQUIPMENT

- Spiral
- Basin
- Dough-breaker
- Rotating wheels
- Timer



Technical Data

iM 44



Note: The dimensions indicated in the views are in millimetres

SPECIFICATIONS

Spiral kneading with firm head, ideal for small spaces with rotating wheels. To the construction are used height 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 44 Kg dough, and assures very good homogeneity and oxygenation. The model assure constant temperature of the dough from beginning to end working, so eliminate the danger of incidental overheating. The transmission system is particularly silent because all parts are assembled on waterthigt ball bearings with bath oil motoreducer, free maintenance. The machinery is provided of indispensables safety devices.

TECHNICAL FEATURES

DIMENSIONS

| | |
|-----------------|--------|
| External height | 760 mm |
| External depth | 831 mm |
| External width | 530 mm |
| Weight | 105 kg |

SHIPMENT INFORMATION

| | |
|-------------------|------------|
| Packed machinery: | |
| Max height | 840 mm |
| Max depth | 935 mm |
| Max width | 525 mm |
| Weight | (105+5) kg |

FEEDING AND POWER

Standard feeding
A.C. V 208 3ph 60Hz Power 1.5 kW

BASIN CAPACITY

| | |
|-------------------------|--------|
| Capacity (dough) | 44 kg |
| Capacity (volume) | 50 l |
| Basin internal capacity | 500 mm |
| Basin internal height | 270 mm |
| Spiral diameter | 24 mm |

Two speeds machine not available with V230 1ph

* This value is subject to variation according to the way in which the equipment is used.

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