

Namiti S.r.I. - P. Iva 06162571217 - N. Rea: 799272 Sede leg.: Via Cortile, 16 - 80069 Vico Equense (NA) Sede Op.: Corso Italia, 192 - 80063 Piano di Sorrento (NA)

Email: vendite@holity.com / Tel. 0818087452



Spiral mixer 11 It

The professional kneading spiral is a machine that allows for different types of dough, particularly suitable for mixtures such as pizza and bread.

The spiral mixer for 11 liters and 8 kg appears to be suitable for both soft dough for bread and pizza dough for the hardest.

Robust and reliable, 's Mixer Professional is made to last.

The 'professional mixer with 8 It is particularly suitable for bakeries and pastry shops to gain the maximum performance even in a very short time.

Specifications:

Kw: 0.4

Height: 47 cm

Width: 30 cm

Depth: 49 cm

Wheels: no

INFO

- Power 400 WTypology spirale