HENDI
Tools for Chefs

# Spiral mixer with fixed head and bowl, 2 speeds code: 222898

Sturdy and robust housing made of white lacquered iron.
The bowl, protection grid and spiral are made of 18/8 stainless steel.
Safety guard with a grid makes it easy to add ingredients during operation.
With microswitch, operation stops when safety guard is lifted.
Chain drive ensures efficient operation.
Quiet work guaranteed thanks to oil bath gearmotor.
The spiral design ensures perfect homogeneity and aeration of the dough.
The mixer doesn't heat up the dough during operation.
With built-in 30-minute timer.
4 wheels, 2 with brakes, for easy mobility and stability.
Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough. Fixed head and bowl.
2-speed control enables precise adjustment of the mixer to different types of dough, from light mixtures to heavier ones.





## SPECIFICATIONS

| | | | |
|---|---|---|---|
| Bowl / Container diameter | 450 | Marketing Packed per | 1 |
| Bowl / Container dimensions | 450x(H)300 | Production capacity unit | Kilogram per hour |
| Bowl / Container height | 300 | Production capacity value | 128 |
| Control panel | Analog | Programmable | No |
| Drive supply | Chain drive | Removable Bowl / Container | No |
| Power (input) (W) | 2200 | RPM | 182 |
| Number of gears | 2 | Weight of item (kg) | 110 |
| Marketing Packaging Type | Box | Usable volume (L) | 48 |
| Length (mm) | 480 | | |
| Width (mm) | 795 | | |
| Height (mm) | 855 | | |
| Measurements | 480x795x(H)855 | | |

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## TRANSPORT SPECIFICATIONS

| | |
|---|---|
| EAN | 8711369222898 |
| Intrastat code | 85094000 |
| Sales units per pallet | 4 |

| | |
|---|---|
| Plastic packaging (gram) | 75 |
| Country of origin | Italy |
| GS1 Packed per | 1 |
| Gross weight (kg) | 113 |