

IT/50 P

Scoop arms kneading for pastry, pizza and bakery



EXTERNAL CONSTRUCTION

- Structure in painted stainless steel
- Utensil, spatula, basin and safety grille in special stainless steel
- Thick frame to avoid vibrations in every working phase
- Push-button panel on the right side
- Protection with stainless steel frame and PETG for food

INTERNAL CONSTRUCTION

- Two speeds motorization with primary drive belt
- Basin rotation realized with bath oil reducer
- Arms movement with bath oil gears
- The rotating parts of the transmission system are assembled on ball bearings
- Electrical equipment with low-voltage auxiliary circuit
- Safety device for protection

OPERATION

- Dough homogeneity and oxygenation by the combined rotating movement of the arms and the basin
- The shape of utensil and spatule assures a low and constant temperature of dough during the working
- Possibility to mix maximum 50 Kg in few minutes and different food products

STANDARD EQUIPMENT

- Utensil
- Spatule
- Basin
- 2 speeds
- The right arm is adjustable in height with lever



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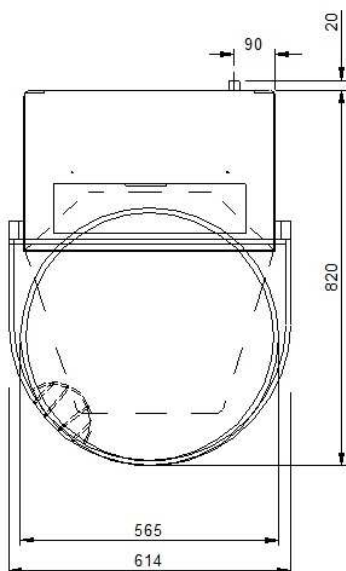
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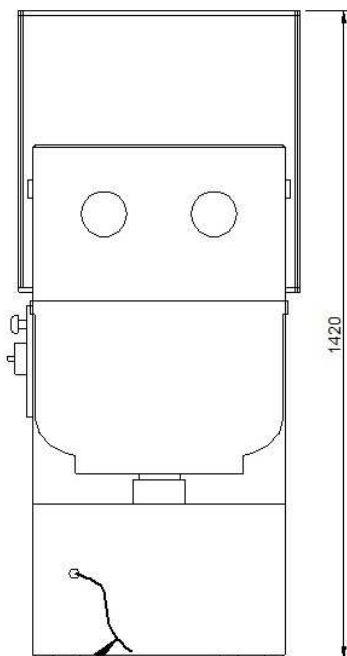
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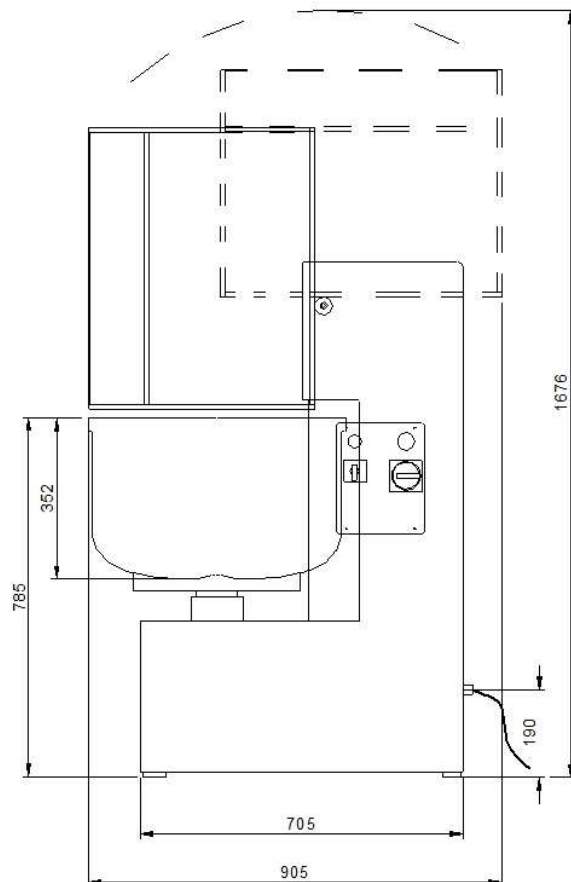
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



**Cavo elettrico-Electrical cable
L=3000 mm**

Note: The dimensions indicated in the views are in millimetres

SPECIFICATIONS

Scoop arms kneading ideal for small spaces. To the construction are used height quality and robustness materials. Thanks to the particular shape of spatula and utensil and to the rotating movement of the utensil combined with that of the basin, the kneading fork, gives possibility to mix in few minutes 50 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 It is particularly right for delicate and soft doughs. The basin rotation is realized with bath oil reducer free maintenance The transmission system is particularly silent because all parts are assembled on ball bearings and the arms have bath oil movement .The right arm is adjustable in height with lever. The machinery is provided of two speeds motor, timer and indispensables safety devices

TECHNICAL FEATURES

SIZES

| | |
|-----------------|---------|
| External height | 1420 mm |
| External depth | 820 mm |
| External width | 640 mm |
| Weight | 340 kg |

SHIPMENT INFORMATIONS

| | |
|-------------------|-------------|
| Packed machinery: | |
| Max height | 1560 mm |
| Max depth | 860 mm |
| Max width | 660 mm |
| Weight | (340+17) kg |

FEEDING AND POWER

| | |
|---------------------------|-----------------|
| <i>Standard feeding</i> | |
| A.C. V400 3 50Hz | |
| <i>Feeding on request</i> | |
| A.C. V230 3 50Hz | |
| Power | 1.3/1.85 kW |
| On request | frequency 60 Hz |

MACHINERY CAPACITY

| | |
|-------------------------|--------------|
| Capacity (dough) | 50 kg |
| Capacity (volume) | 71 l |
| Basin internal diameter | 540 mm |
| Basin internal height | 350 mm |
| 1° Dough speed | 38 beat/min |
| 2° Dough speed | 76 beat/min |
| 1° Basin speed | 4.5 turn/min |
| 2° Basin speed | 9 turn/min |