

FORK MIXER FRENCH TYPE WITH FREE BOWL



PROFESSIONAL



■170 **■**330

■230 ■440



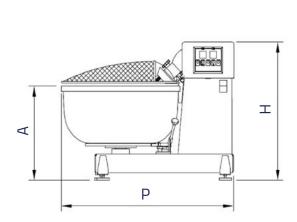


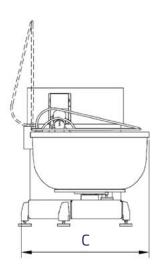






TECHNICAL FEATURES





TECHNICAL DATA

TECHNICAL BATTA						
MODEL			AO 170	AO 230	AO 330	AO 440
Dough capacity (min./max) *	kg		25/80	35/120	50/180	45/240
Flour capacity (min./max) *	kg		15/50	22/75	32/110	26/150
Water capacity (min./max) *	lt		10/30	13/45	18/70	18/90
Bowl volume	lt		170	230	330	440
Minimum % water/flour	%		55	55	55	55
Fork turns 1st /2nd speed (50hz/60hz)	rpm		47/70	47/70	47/70	47/70
Bowl turns 1st /2nd speed (50hz/60hz)	rpm		/	1	/	/
Motors power 1st /2nd speed	kw		3.7/5.2	3.7/5.2	3.7/5.2	4.6/6.9
Drawn current V. 230 A		19	19	19	26	
Drawn current V. 400		А	13	13	13	14.7
Height from bowl edge	Α	mm	720	770	820	910
Total depth	Р	mm	1190	1330	1390	1550
Total width	С	mm	930	1000	1070	1170
Total height	Н	mm	1150	1215	1215	1405
Net weight		kg	420	450	490	710

^{*}capacity based on the percentage of liquid/flour = 60%

All data are to be considered as nominal, MIXER SRL reserves the right to make any changes to the product and technical specification without notice.

STANDARD FEATURES

- $\ \ \, \blacksquare$ Painted steel structure, raised from the ground by 4 adjustable feet.
- High-resistance aluminium fork that can be lifted manually.
- Stainless steel bowl.
- Two-speed fork motor.

- Movement transmitted by pulleys and V-belts with gear motor in oil bath.
- Adjustable mechanical brake on bowl.
- Electrical commands on the side of the head, with two timers. Setting of work time with automatic shift from 1st to 2nd speed.

ON REQUEST

■ Stainless steel fork

• Stainless steel rotating bowl lid.

