

## IT/50 P

Scoop arms kneading for pastry, pizza and bakery



### EXTERNAL CONTRUCTION

- 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

### 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 safety grille

### 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 has adjustable height by a hand-wheel



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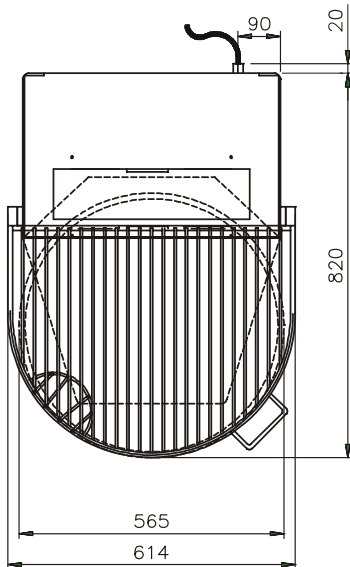
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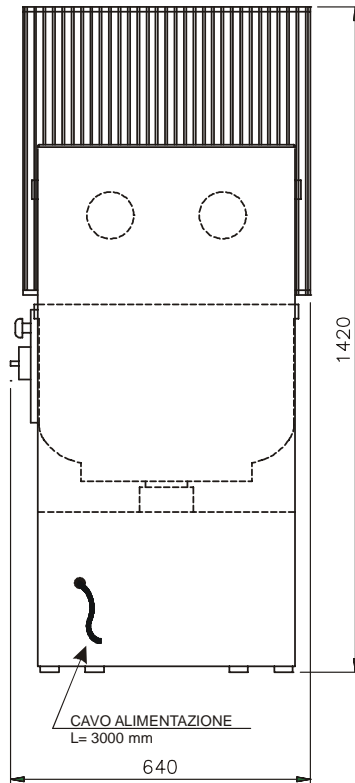
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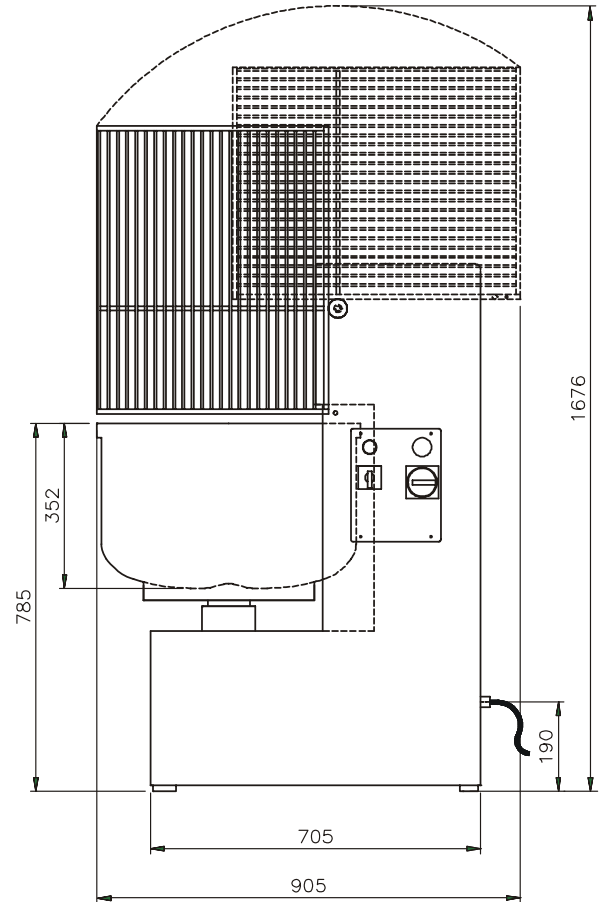
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



**Note:** The dimensions indicated in the views are in millimetres

## SPECIFICHE

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 has adjustable height by a hand-wheel. 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

## 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

## 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