



iM 38

Spiral kneading machine for pizza, pastry and bakery



OPTIONS AND ACCESSORIES

(WITH SURCHARGE)

- Two speeds machine
- Two-speed reinforced machine with pinions and double crown gear, plus double chain for special processing ("SP" model)

EXTERNAL CONSTRUCTION

- Structure in powder painted stainless steel.
- Spiral, basin, dough-breaker and safety grille in stainless steel.
- Thick frame to avoid vibrations in every working phase.
- Push-button panel on the right side.
- Machinery on rotating wheels.

INTERNAL CONSTRUCTION

- Motorization with bath oil motoreducer.
- Chain drive.
- Rotating transmission parts are assembled on self lubricating ball bearings.
- Electrical equipment with low-voltage auxiliary circuit.
- Safety device for grille.

OPERATION

- Dough homogeneity and oxygenation by the combined rotating movement of the utensil and basin.
- The shape of the spiral assures a low and constant temperature of dough during the working.
- Possibility to mix maximum 38 Kg in few minutes.

STANDARD EQUIPMENT

- Spiral
- Basin
- Dough-breaker
- Rotating wheels
- Timer



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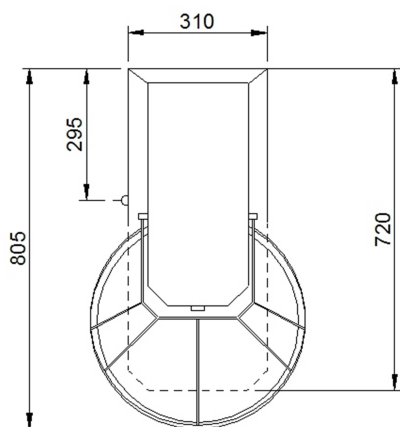
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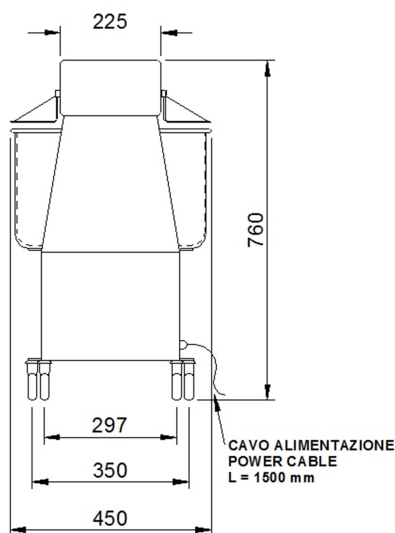


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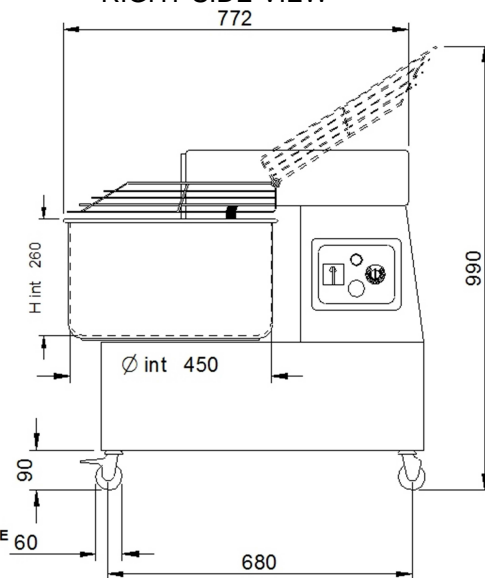
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



Note: The dimensions indicated in the views are in millimeters

SPECIFICATIONS

Spiral kneading with firm head, ideal for small spaces with rotating wheels. To the construction are used height quality and robustness materials. Thanks to the particular shape of spiral and to the rotating movement of the utensil combined with that of the basin, the spiral kneading, gives possibility to mix in few minutes 38 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. The transmission system is particularly silent because all parts are assembled on waterthigt ball bearings with bath oil motoreducer, free maintenance. The machinery is provided of indispensables safety devices.

TECHNICAL FEATURES

DIMENSIONS

| | |
|-----------------|--------|
| External height | 760 mm |
| External depth | 805 mm |
| External width | 450 mm |
| Weight | 112 kg |

SHIPMENT INFORMATIONS

| | |
|-------------------|-----------|
| Packed machinery: | |
| Max height | 840 mm |
| Max depth | 830 mm |
| Max width | 520 mm |
| Weight | (112+7)kg |

FEEDING AND POWER

| | |
|--------------------------|-------|
| <i>Standard feeding</i> | |
| A.C. V400 3 Power 1.5 kW | |
| Frequency | 50 Hz |

BASIN CAPACITY

| | |
|-------------------------|--------|
| Capacity (dough) | 38 kg |
| Capacity (volume) | 40 lt |
| Basin internal diameter | 450 mm |
| Basin internal height | 260 mm |
| Spiral diameter | 22 mm |

| | |
|---------------------------|-------|
| <i>Feeding on request</i> | |
| A.C. V230 3 Power 1.5 kW | |
| A.C. V230 1N Power 1.5 kW | |
| Frequency | 50 Hz |

On request frequency 60 Hz
Two speeds 1,5/2.2 kW
Two speeds machine not available with V230 1N