

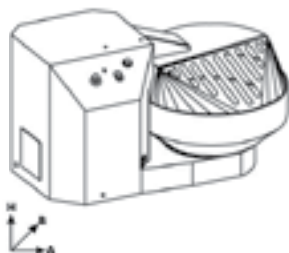
Demetra
PaneDemetra
Pizza

Macchine particolarmente indicate per pizzerie, pasticcerie e panifici.

Consentono di amalgamare omogeneamente ed in breve tempo piccoli e grandi volumi d'impasto riducendo al minimo il riscaldamento e garantendo un'ottima ossigenazione.

These machines are ideal for pizzerias, pastry shops and bakeries. They allow to mix homogeneously and in short times small and big quantities reducing to the minimum the heating of dough and ensuring a perfect oxygenation.

Demetra Pizza



MODELLO MODEL	DIM. EXT. AxBxH cm	DIM. VASCA BOWL DIM. cm	VELOCITÀ SPEEDS	PESO WEIGHT Kg	POTENZA POWER Kw
DEMETRA PIZZA 30 CON TIMER DEMETRA PIZZA 30 WITH TIMER	64x100x65	Ø 53x23 (35 l)	1	95	0,75
DEMETRA PIZZA 30S CON TIMER DEMETRA PIZZA 30S WITH TIMER	64x100x65	Ø 53x23 (35 l)	2	95	1,1
				DEMETRA 30 PIZZA	DEMETRA 30 S PIZZA
Q.TÀ IMPASTO MAX MAX MIXTURE				Kg 30	Kg 30
Q.TÀ FARINA MAX (Q.TÀ MIN DI ACQUA 50%) MAX FLOUR (MIN. WATER 50%)				Kg 20	Kg 20

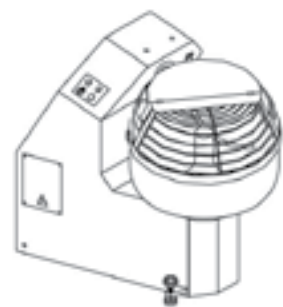
VOLTAGGIO STANDARD: 400Vac 3 50Hz
STANDARD VOLTAGE

ACCESSORI • ACCESSORIES

Carrello basso (h 10 cm) con ruote / Trolley, short version (h 10 cm) with castors

Carrello alto (h 40 cm) con ruote / Trolley, tall version (h 40 cm) with castors

Demetra Pane



MODELLO MODEL	DIM. EXT. AxBxH cm	DIM. VASCA BOWL DIM. cm	VELOCITÀ SPEEDS	PESO WEIGHT Kg	POTENZA POWER Kw
DEMETRA PANE 35	65x110x135	Ø 57x22 (52 l)	2	240	2
DEMETRA PANE 60	70x120x140	Ø 63x23 (65 l)	2	260	2
				DEMETRA 35 PANE	DEMETRA 60 PANE
Q.TÀ IMPASTO MAX MAX MIXTURE				Kg 35	Kg 60
Q.TÀ FARINA MAX (Q.TÀ MIN DI ACQUA 50%) MAX FLOUR (MIN. WATER 50%)				Kg 20	Kg 36

VOLTAGGIO STANDARD: 400Vac 3 50Hz
STANDARD VOLTAGE