

Ital Hercules Spiral Dough Mixer DN581

1.5kW. Capacity: 40Ltr. Single speed

Code : DN581

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44% OFF Sale

£5,014.55

£2,793.99 / exc vat

£3,352.79 / inc vat

Select Shipping Method

- 2-3 Weeks Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The Sirman Hercules 40 dough mixer is the perfect mixer for producing bulk quantities of perfectly folded dough in pizzerias, bakeries, restaurants and more.

With a highly robust commercial build and powerful 1.5kW motor, the mixer is specifically designed for reliability and performance, removing the need for labour-intensive kneading.

Size

Unit	Height	Width	Depth
Mm	740	480	820
Cm	74	48	82
Inches (approx)	29	18	32

- SpeedSpiral hook: 85 rpm. Bowl: 10 rpm
- Efficient 1.5kW commercial motor with lubricated gearbox
- Constructed from ultra durable C40 steel with scratch resistant coating
- 40 litre strong rotating stainless steel bowl
- Easy to use manual controls with 0-30 minute timer
- Bowl, kneader and shaft are all made from stainless steel
- Safety microswitch protected safety guard
- Ideal for soft doughs such as pizza bases and bread
- IP rating: IP67
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 35kg