HERCULES 20-30-40-50

impastatrici pizza
pizza dough mixers

- Struttura in acciaio C40 a grosso spessore.
- Verniciatura antigraffio a polveri epossidiche alimentare.
- Vasca con bordo rinforzato e asta rompi pasta in acciaio AISI 304.
- Spirale forgiata.
- Coperchio vasca conforme alle normative con foro per aggiunta prodotto in lavorazione.
- Motore potente e ventilato con riduttore a vite senza fine a bagno d'olio.
- Protezione termica motore.
- Trasmissione moto interno con catena rinforzata.
- Comandi a bassa tensione resistenti IP 67.
- Modelli disponibili anche con variatore di velocità o 2 velocità

INDUSTRIA 4.0

VERSIONE TA
- Testa sollevabile.
- Vasca asportabile.

Opzioni:
- Ruote e timer.
- Coperchio griglia, solo per mercati no CE.
- SRCS Scheda di controllo remoto



HERCULES 50
Timer opzionale
Optional timer

- *Made from large thickness C40 steel.*
- *Scratch resistant powder coating.*
- *Bowl with reinforced edge and AISI 304 S/S shaft.*
- *Forged spiral tool.*
- *Lid with opening to add ingredients during operation.*
- *High efficiency ventilated motor with oil-bath gear box.*
- *Thermal overload protection circuit breaker.*
- *Reinforced chain drive.*
- *Low voltage IP67 protection rated controls.*
- *Standard, 2 speed or speed control versions*

TA VERSION
- *Liftable head for tank removal and easy clearing.*
- *Removable container.*

Optionals:
- *Wheels and timer.*
- *Grill cover, no CE markets only.*
- *SRCS wifi control board*



HERCULES 40 TA

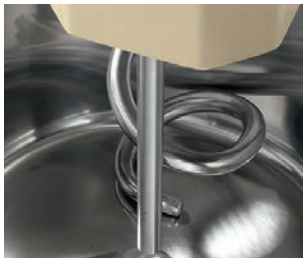


Timer opzionale
Optional timer

HERCULES 40 TIMER



Testa sollevabile
Liftable head



Asta rompipasta
Shaft



Coperchio con foro per aggiunta prodotto
Lid with opening to add ingredients



Comandi 2V
2V controls

Optionals

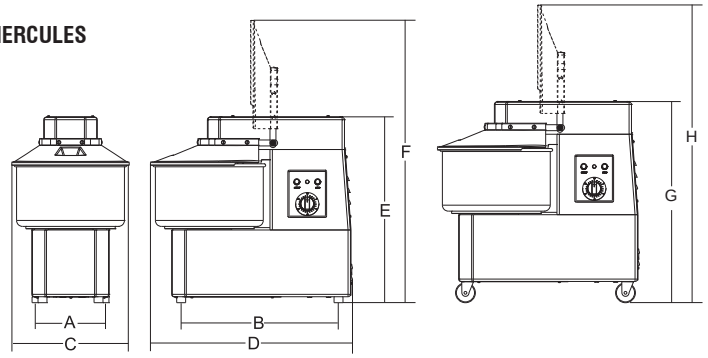


Coperchio griglia
Grill cover

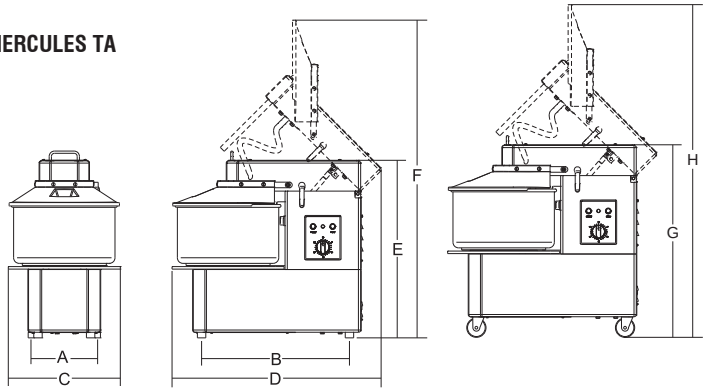


Comandi con timer
Controls with timer

HERCULES



HERCULES TA



								A	B	C	D	E	F	G	H			
	watt/Hp		*r.p.m.*	*r.p.m.*	*lt*	*kg*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*kg*	*mm*	*kg*
Hercules 20B	750/1	1ph/3ph	10	85	21	17	ø 360x210	230	530	390	680	625	950	705	1030	66	530x830x1020	76
Hercules 20	750/1	1ph/3ph	10	85	21	17	ø 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
Hercules 30	1.100/1.5	1ph/3ph	10	85	32	25	ø 400x260	270	590	440	740	700	1050	780	1130	118,5	530x830x1020	133,5
Hercules 40	1.500/2	1ph/3ph	10	85	41	32	ø 452x260	310	660	480	825	730	1135	810	1215	123,5	630x970x1070	138,5
Hercules 50	1.500/2	1ph/3ph	10	85	52	44	ø 500x270	310	680	540	880	750	1205	830	1285	149	630x970x1070	168
Hercules 20 VV	750-1.100/1-1.5	1ph	10÷20	85÷170	21	17	ø 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
Hercules 30 VV	1.000-1.400/1.36-1.9	1ph	10÷20	85÷170	32	25	ø 400x260	270	590	440	740	700	1050	780	1130	118,5	530x830x1020	133,5
Hercules 40 VV	1.500-2.200/2-3	1ph	10÷20	85÷170	41	32	ø 452x260	310	660	480	825	730	1135	810	1215	123,5	630x970x1070	138,5
Hercules 20 VV	1.500-2.200/2-3	1ph	10÷20	85÷170	52	44	ø 500x270	310	680	540	880	750	1205	830	1285	149	630x970x1070	168
Hercules 20 2V	750-1.100/1-1.5	3ph	10/20	85/170	21	17	ø 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
Hercules 30 2V	1.000-1.400/1.36-1.9	3ph	10/20	85/170	32	25	ø 400x260	270	590	440	740	700	1050	780	1130	118,5	530x830x1020	133,5
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Hercules 50 2V	1.500-2.200/2-3	3ph	10/20	85/170	52	44	ø 500x270	310	680	540	880	750	1205	830	1285	149	630x970x1070	168
Hercules 20 TA	750/1	1ph/3ph	10	85	21	17	ø 360x210	230	530	400	751	635	1125	715	1205	88	530x830x1020	98
Hercules 30 TA	1.100/1.5	1ph/3ph	10	85	32	25	ø 400x260	270	590	440	823	710	1260	790	1340	133	530x830x1020	148
Hercules 40 TA	1.500/2	1ph/3ph	10	85	41	32	ø 452x260	310	660	490	910	740	1360	820	1440	138	630x970x1070	153
Hercules 50 TA	1.500/2	1ph/3ph	10	85	52	44	ø 500x270	310	680	540	970	795	1415	875	1495	164	630x970x1070	183
Hercules 20 TA VV	750-1.100/1-1.5	1ph	10÷20	85÷170	21	17	ø 360x210	230	530	400	751	635	1125	715	1205	88	530x830x1020	98
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La capacità della vasca e la funzionalità della macchina sono basati su impasti idratati del 60% o superiore
The bowl capacity and machine functionality are based on 60% or higher hydrated dough.