



HERCULES 10

HERCULES 5-10-15

impastatrici pizza
pizza dough mixers



- Struttura in acciaio 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.
- Motore potente e ventilato.
- Trasmissione moto interno con catena rinforzata.
- Comandi a bassa tensione resistenti IP 67.

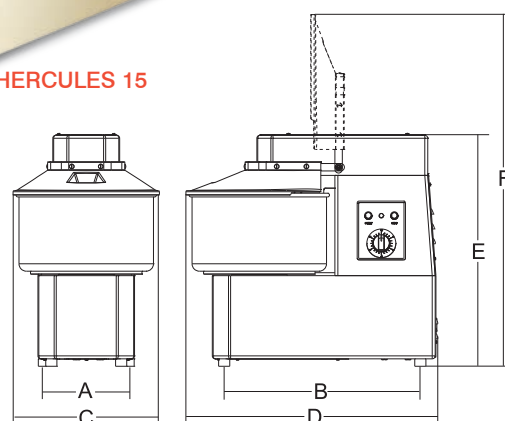
- Made from large thickness steel.
- Scratch resistant powder coating.
- Bowl with reinforced edge and AISI 304 S/S shaft.
- Forged spiral tool.
- Container lid conforms to regulations.
- Powerful and ventilated motor.
- Reinforced chain drive.
- Low voltage IP67 protection rated controls.



HERCULES 5



HERCULES 15



								A	B	C	D	E	F			
	watt		r.p.m.	r.p.m.	lt	kg	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Hercules 5	370	1ph	13	83	7	4	ø 265x140	220	410	280	505	440	670	36	500x630x650	42
Hercules 5 VV	370	1ph	13÷46	85÷300	7	4	ø 265x140	220	410	280	505	440	670	36	500x630x650	42
Hercules 10	370	1ph/3ph	13	83	12	8	ø 280x190	250	490	305	580	560	825	44	570x720x700	54
Hercules 10 2V	750/550	3ph	15/24	100/154	12	8	ø 280x190	250	490	305	580	560	825	44	570x720x700	54
Hercules 15	550	1ph/3ph	13	83	16	12	ø 320x200	250	500	340	590	560	850	48	570x720x700	58
Hercules 15 VV	750	1ph	11÷38	70÷245	16	12	ø 320x200	250	500	340	590	560	850	48	570x720x700	58
Hercules 15 2V	750/550	3ph	15/24	100/154	16	12	ø 320x200	250	500	340	590	560	850	48	570x720x700	58

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.