



# BismacItalia



## **IMPASTATRICE A SPIRALE MOD. ARES/ SPIRAL MIXER MOD. ARES**

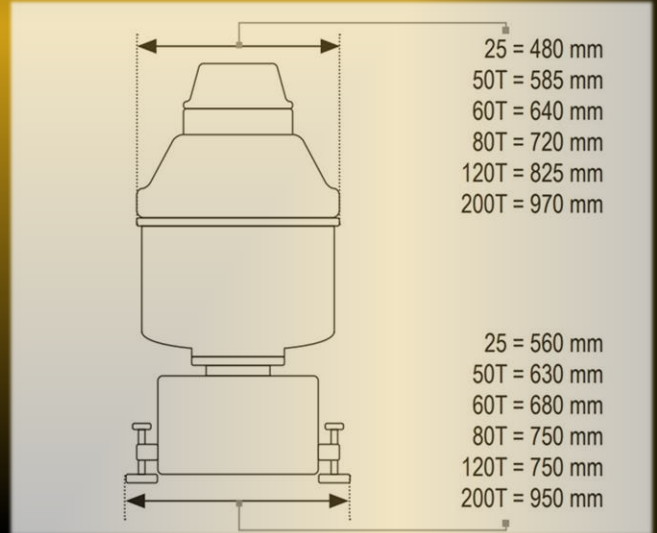
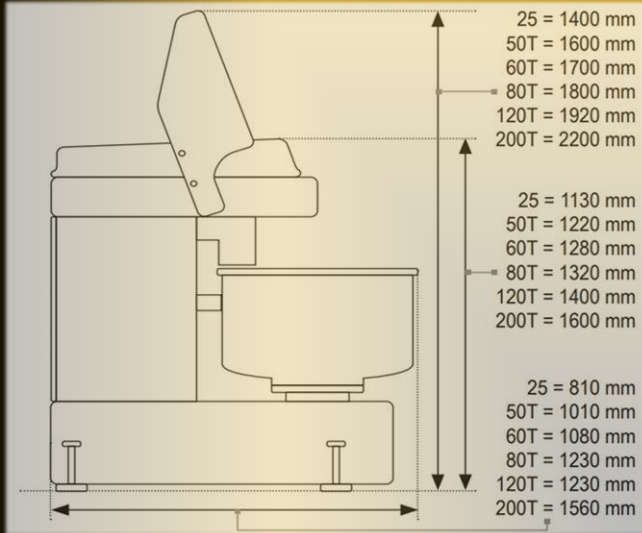
### **Caratteristiche / Features**

- ❖ **Azionamento da due motori / double motors drive**
- ❖ **Ares 25 ha 1 motore, da Ares 50 ci sono 2 motori / model 25 has 1 engine, from 50T there are 2 engines**
- ❖ **Struttura solida / resistant structure**
- ❖ **N.3 timer per cambio direzione e velocità / 3 timers for direction and speed change**
- ❖ **Comandi digitali / digital control**
- ❖ **Impasta rapidamente con risultati eccellenti / short mixing time and excellent results**
- ❖ **Modalità automatica o manuale / automatic and manual settings**



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## VISTA LATERALE E FRONTALE / LATERAL AND FRONTAL VIEW



Model ARES 200T	25T	50T	60T	80T	120T	
Capacità farina Flour capacity	2 - 15 kg	4 - 30 kg	4 - 40 Kg	4 - 50 kg	6 - 75 kg	10 - 120 kg
Capacità impasto Dough Capacity	3 - 25 kg	6 - 50 kg	6-60 Kg	6-80 kg	9-120Kg	15 - 200 kg
Capacità acqua Liquid capacity	1 - 8 L	2 - 15 L	2 - 20 L	2 - 25 L	3 - 40 L	5 - 60 L
Potenza motrice (Spirale - Vasca)	2,2 kW	3,75 kW	3,75 kW	4,75 kW	6,55 kW	13,5 kW
Fusibile Breaker value at 380V	16 A	16 A	16 A	20 A	32 A	50 A
Rev/min a 50 Hz con 1 <sup>a</sup> /2 <sup>a</sup> velocità R.P.M. at 50 Hz with 1st/2nd gear	140/280	135/270	135/270	125/250	110/220	98/196
Peso netto Net weight	140 kg	320 kg	350 kg	390 kg	610 kg	1300 kg
Voltaggio Voltage	220/380V 3Ph 50Hz					



## Fastcooking Line

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