

**BERTA® 15 KNEADER**

SKU: BERTA15



**ADDITIONAL INFORMATION**

<b>Power Kw</b>	<u>0,55 kW (1 Ph- 3 Ph) 0,75/ 0,55 kW 2nd speed (optional)</u>
<b>power supply</b>	<u>230V/1N/50Hz -400V/3/50Hz</u>
<b>Dough per cycle (Kg)</b>	<u>15</u>
<b>Bowl size (L)</b>	<u>20 L. (ø 360 x 210(h) mm)</u>
<b>Speed (rpm)</b>	<u>28 rpm 28 - 56 rpm - 2nd speed (optional)</u>
<b>Machine dimensions (l x l x h mm)</b>	<u>410x580x745(h) mm</u>
<b>net weight (kg)</b>	<u>46</u>
<b>gross weight (Kg)</b>	<u>59</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>460 x 700 x 860(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.276</u>

The ideal machine for pizza, bread, breadsticks, focaccia, piade and all leavened products. Berta uses the innovative hook tool system that reproduces the movement of the hand working without altering the temperature of the dough, improving its oxygenation and digestibility. The working time of the dough is halved compared to a traditional kneading machine with double arm, fork or spiral. "Berta" is the only kneading machine patented by Fimar. Casing coated with scratch-proof paint - bowl, tool and grilled lid in stainless steel AISI 304. Optional: 2nd speed only on three-phase models, mechanical timer and wheels.

