



Industria 4.0



YouTube

# 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

#### VERSIONE TA

- Testa sollevabile
- Vasca asportabile

#### Opzioni:

- Ruote
- Timer
- 2 velocità per modelli trifase
- Variatore di velocità per modelli monofase
- Coperchio griglia, solo per mercati no CE
- SRCS Scheda di controllo remoto

- *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*
- *Timer*
- *2 speed on three-phase models*
- *Speed variator on single-phase*
- *Grill cover, no CE markets only*
- *SRCS wifi control board*



HERCULES 50  
Timer opzionale  
*Optional timer*

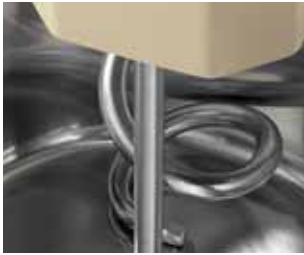


HERCULES 40 TA



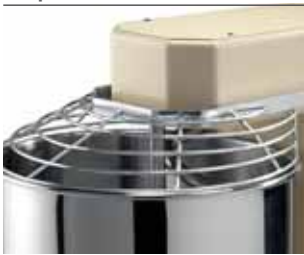
Timer opzionale  
*Optional timer*

HERCULES 40 TIMER



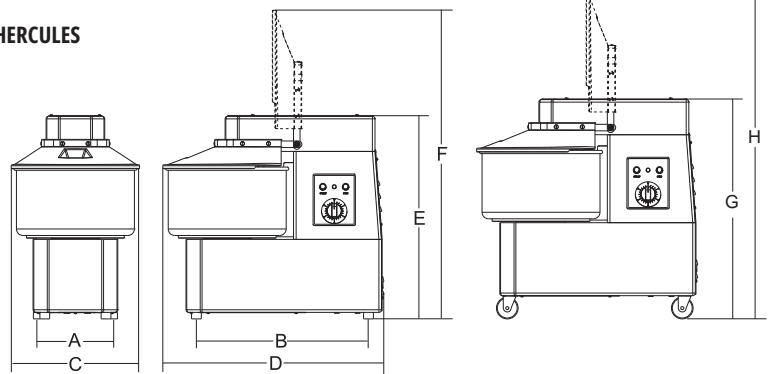
Asta rompipasta  
Shaft

### Optionals

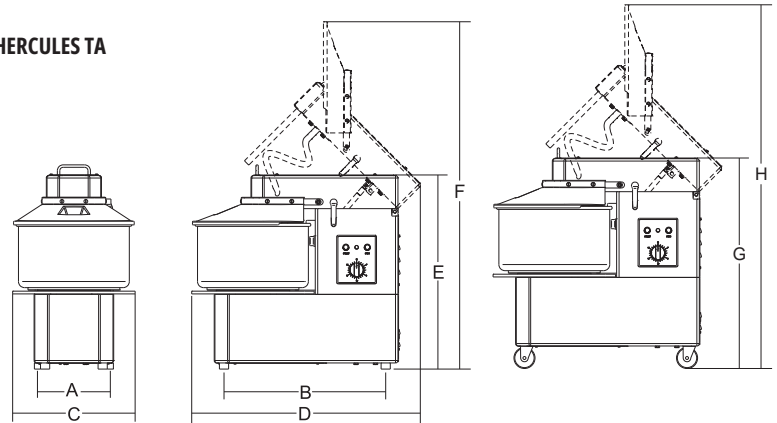


Coperchio griglia per mercati no CE  
Grill cover, no CE markets only

### HERCULES



### HERCULES TA



								<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	<b>G</b>	<b>H</b>			
	watt/Hp		r.p.m.	r.p.m.	lt	kg	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
<b>Hercules 20B</b>	750/1	1ph/3ph	10	85	21	17	∅ 360x210	230	530	390	680	625	950	705	1030	66	530x830x1020	76
<b>Hercules 20</b>	750/1	1ph/3ph	10	85	21	17	∅ 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
<b>Hercules 30</b>	1.100/1.5	1ph/3ph	10	85	32	25	∅ 400x260	270	590	440	740	700	1050	780	1130	118,5	530x830x1020	133,5
<b>Hercules 40</b>	1.500/2	1ph/3ph	10	85	41	32	∅ 452x260	310	660	480	825	730	1135	810	1215	123,5	630x970x1070	138,5
<b>Hercules 50</b>	1.500/2	1ph/3ph	10	85	52	44	∅ 500x270	310	680	540	880	750	1205	830	1285	149	630x970x1070	168
<b>Hercules 20 VV</b>	750-1.100/1-1.5	1ph	10÷20	85÷170	21	17	∅ 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
<b>Hercules 30 VV</b>	1.000-1.400/1.36-1.9	1ph	10÷20	85÷170	32	25	∅ 400x260	270	590	440	740	700	1050	780	1130	118,5	530x830x1020	133,5
<b>Hercules 40 VV</b>	1.500-2.200/2-3	1ph	10÷20	85÷170	41	32	∅ 452x260	310	660	480	825	730	1135	810	1215	123,5	630x970x1070	138,5
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<b>Hercules 20 2V</b>	750-1.100/1-1.5	3ph	10/20	85/170	21	17	∅ 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
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<b>Hercules 20 TA</b>	750/1	1ph/3ph	10	85	21	17	∅ 360x210	230	530	400	751	635	1125	715	1205	88	530x830x1020	98
<b>Hercules 30 TA</b>	1.100/1.5	1ph/3ph	10	85	32	25	∅ 400x260	270	590	440	823	710	1260	790	1340	133	530x830x1020	148
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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.