

Hydraulic Bowl Lifter



DETAILS:











GENERAL FEATURES

- It's designed to discharge the dough from the bowl of SP250M mixers to the hopper of the next machine
- Hydraulic lifting unit
- Safe operation with fixed body to the ground
- Available in 3 different height options
- Automatic stop at discharge position
- Simple to operate. One button for lifting up and lifting down
- Designed to operate close to the point of discharge.
- Solid Stainless steel bowl chute
- Reinforced construction
- Emergency stop button
- Silent operation
- Produced in CE standards.
- One year warranty against manufacturing and installation defects.

TECHNICAL FEATURES

Electric Connection: 380 V 50 Hz, 3 Phase + N+PE

Code	Machine Length	Machine Width	Machine Height	Total Electric Power	Height of the Machine on Discharge Positionm	Maximum Dumping Height	Weight ±5 kg
	(mm)	(mm)	(mm)	Kw	mm	mm	Kg
KD 250	1158	2068	1865	2,5	3229	1740	600
KD 270	1130	1608	2215	2,5	3668	2090	700
KD 300	1344	1617	2435	2,5	4028	2314	800



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