

HERCULES BIGA 50 2V

Spiral mixers



- Specially designed to prepare preferments such as Biga, Poolish and Sponge and high absorption doughs for results with more depth and complexity in flavor
- The built-in digital display enables the operator to schedule and monitor each phase of the dough processing
- Two processing speeds, dual bowl rotation and pulse option
- Two high-efficiency, ventilated motors with oil-bath gearbox
- Large thickness C 40 steel construction painted with scratch-resistant powder coating
- Heavy-duty stainless steel bowl with reinforced edge
- Heavy-duty stainless steel spiral dough hook and kneading bar
- Interlocked lid with opening to add ingredients during operation
- See dough capacity chart on reverse

Plug and Cord: 3 phase hardwired
NEMA 15-20 P, SJTO AWG 16



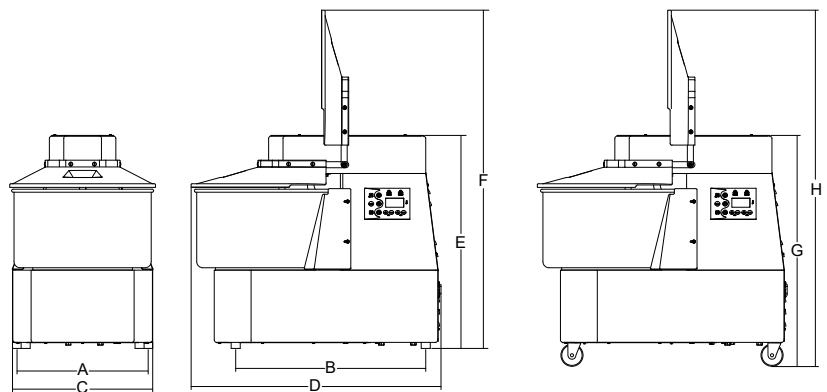
Certified to UL 763 and NSF 08
 Certified to CSA Standard C22.2



Digital display



DOUGH CAPACITY CHART BY ABSORPTION RATE (AR)	
HERCULES 50 BIGA 50 2V	
	LBS (KG)
60% AR THICK PIZZA	88 (40)
55% AR MEDIUM PIZZA, HEAVY BREAD	82 (37)
65% AR RAISED DONUT	88 (40)
60% AR BREAD/ROLL	88 (40)



	Power bowl motor	Power spiral motor	Power source +/- 10%	Spiral Revolutions	Bowl capacity	Dough capacity	Bowl dimensions (diameter x height)	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp			r.p.m.	qt	lbs.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Hercules Biga 50 2V	750/1	2200/1500 3/2	220V/60Hz 3-phase	10-85/165	55	88	19 5/8 x 10 5/8	16 17/64"	25 3/4"	18 1/2"	34 29/64"	28 15/32"	46 29/64"	31 27/32"	49 27/32"	342	39" x 29" x 55"	380

