

HERCULES

Spiral mixers

HERCULES 20 - 30 - 40

HERCULES 40TA - 50TA (Lift head + bowl removal)

HERCULES 50TA 2V Timer (Lift head + bowl removal) - pictured



HERCULES 30



HERCULES 50 TA 2V Timer

Design and Sanitary:

- Ideal for pizzerias, bakeries, pastry shops, commissaries, and for those Hispanic markets looking to make tortillas
- 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
- Hercules 40TA and 50TA: Lift head and bowl removal for an easy and thorough sanitation

Motor:

High-efficiency, high torque motor, sturdy oil-bath gearbox and reinforced chain drive.

Controls:

Low-voltage IP 67 waterproof no-volt release controls. Thermal overload protection circuit breaker

Safety:

Interlocked lid with opening to add ingredients during operation

Capacity:

See Dough capacity chart on reverse

Plug and Cord:

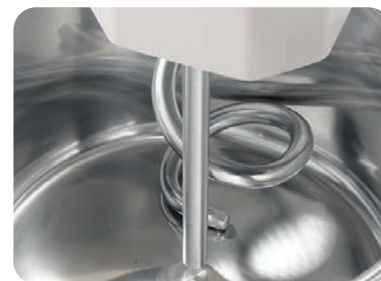
NEMA 6-20 P (not for model Hercules 50 TA 2V Timer - 3 phase hardwired)



Interlocked lid with opening to add ingredients during operation



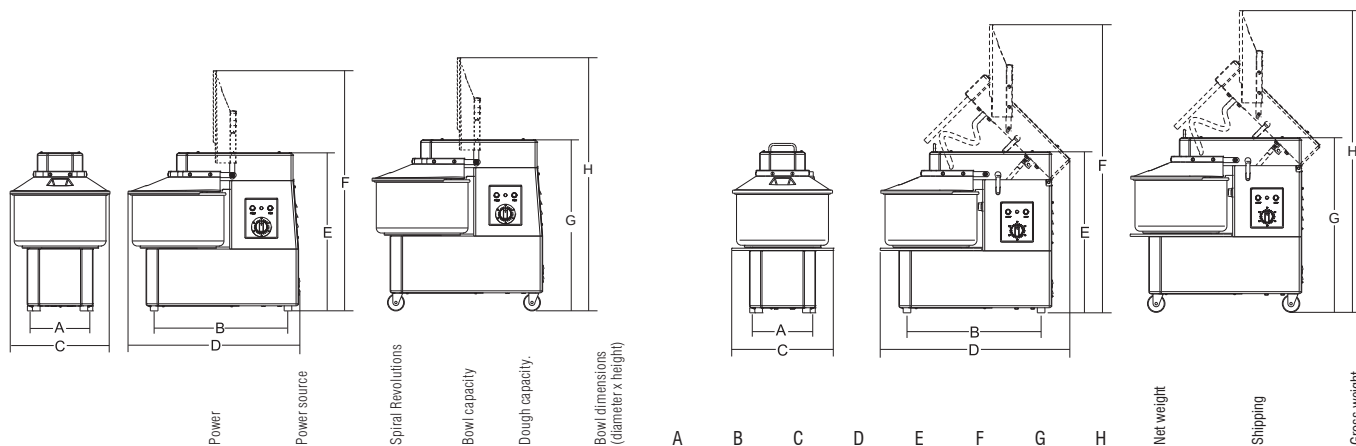
Lift head (TA version)



Heavy-duty stainless steel spiral dough hook and kneading bar

MAX DOUGH CAPACITY CHART BY ABSORPTION RATE (AR)			
*** MAX 80% OF FINISHED DOUGH WITH RESPECT OF ITS BOWL CAPACITY***			
	HERCULES 30 Series	HERCULES 40 Series	HERCULES 50 Series
	LBS (KG)	LBS (KG)	LBS (KG)
60% AR THICK PIZZA	53 (24)	71 (32)	88 (40)
55% AR MEDIUM PIZZA, HEAVY BREAD	4 (21)	66 (30)	82 (37)
65% AR RAISED DONUT	53 (24)	71 (32)	88 (40)
60% AR BREAD/ROLL	53 (24)	71 (32)	88 (40)

MAX FLOUR CAPACITY AT 60% ABSORPTION RATE		
HERCULES 30 Series	HERCULES 40 Series	HERCULES 50 Series
LBS (KG)	LBS (KG)	LBS (KG)
27 (12)	36 (16)	45 (20)



	Power	Power source	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 20	750/1	110V/60Hz	10 - 85	22	37	14 ^{11/64} x 8 ^{17/64}	9 1/16"	20 ^{55/64} "	15 ^{23/64} "	26 ^{49/64} "	24 ^{38/64} "	37 ^{13/32} "	27 ^{3/4} "	40 ^{35/64} "	159	33" x 23" x 40"	185
Hercules 30	1100/1,5	220V/60Hz	10 - 85	34	53	15 ^{3/4} x 10 ^{1/4}	10 ^{5/8} "	23 ^{15/64} "	17 ^{21/64} "	29 ^{9/64} "	27 ^{9/16} "	41 ^{11/32} "	30 ^{45/64} "	44 ^{31/64} "	209	33" x 23" x 40"	300
Hercules 40	1500/2	220V/60Hz	10 - 85	43	71	17 ^{3/4} x 10 ^{1/4}	12 ^{13/64} "	25 ^{63/64} "	18 57/64"	32 31/64"	28 47/64"	44 11/16"	31 57/64"	47 53/64"	273	39" x 29" x 55"	320
Hercules 40 TA	1500/2	220V/60Hz	10 - 85	43	71	17 ^{3/4} x 10 ^{1/4}	12 ^{13/64} "	25 ^{63/64} "	19 ^{19/64} "	35 ^{83/64} "	29 ^{9/64} "	53 ^{35/64} "	32 ^{9/32} "	56 ^{11/16} "	340	39" x 29" x 55"	400
Hercules 50 TA	1500/2	220V/60Hz	10 - 85	55	88	19 ^{5/8} x 10 ^{5/8}	12 ^{13/64} "	26 ^{49/64} "	21 ^{17/64} "	38 ^{3/16} "	31 ^{19/64} "	55 ^{45/64} "	34 ^{29/64} "	58 ^{55/64} "	340	39" x 29" x 55"	400
Hercules 50 TA 2V Timer	2200/2 1500/2	230V/60Hz 3ph	10 - 85/165	55	88	19 ^{5/8} x 10 ^{5/8}	12 ^{13/64} "	26 ^{49/64} "	21 ^{17/64} "	38 ^{3/16} "	31 ^{19/64} "	55 ^{45/64} "	34 ^{29/64} "	58 ^{55/64} "	400	39" x 29" x 55"	380