

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
- Designed for dough with 60% hydration or more
- 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:

(not for model Hercules 50 TA 2V Timer - 3 phase hardwired)

Hercules 20: NEMA 5-15 P, SJTO AWG 16

Hercules 30: NEMA 6-15 P, SJTO AWG 12

Hercules 40/TA: NEMA 6-15 P, SJTO AWG 12

Hercules 50/TA: NEMA 6-15 P, SJTO AWG 12

Hercules 50 TA 2V: NEMA 6-15 P, SJTO AWG 16

Electrical:

Hercules 20: 120V, 60Hz, 11.3 A

Hercules 30: 220V, 60Hz, 8 A

Hercules 40/TA: 220V, 60Hz, 9.5 A

Hercules 50/TA: 220V, 60Hz, 9.5 A

Hercules 50 TA 2V: 230V, 60Hz, 9.5 A



Interlocked lid with opening to add ingredients during operation



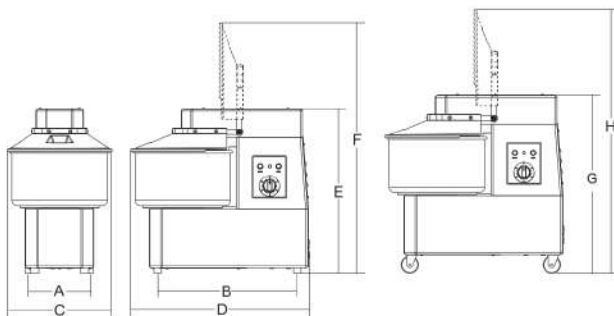
Lift head (TA version)



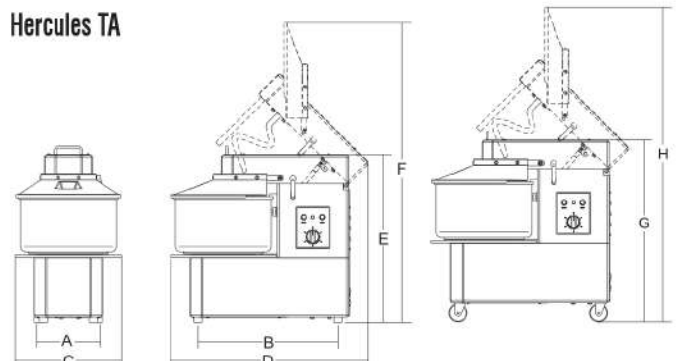
Heavy-duty stainless steel spiral dough hook and kneading bar

DOUGH CAPACITY CHART BY ABSORPTION RATE				
	HERCULES 20 Series	HERCULES 30 Series	HERCULES 40 Series	HERCULES 50 Series
	LBS (KG)	LBS (KG)	LBS (KG)	LBS (KG)
HARD DOUGH WITH 60% HYDRATION	MAX 31 (14) MIN 5 (2)	MAX 44 (20) MIN 7 (3)	MAX 60 (27) MIN 9 (4)	MAX 71 (32) MIN 11 (5)

Hercules



Hercules TA



	Power	Power source +/- 10%	Tank Revolutions	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.	r.p.m.	qt	lbs.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Hercules 20	750/1	120V, 60Hz	11	94	22	31	14 ^{11/64} x 8 ^{17/64}	9 ^{1/16}	20 ^{35/64}	15 ^{2/64}	26 ^{39/64}	24 ^{9/64}	37 ^{13/32}	27 ^{3/4}	40 ^{35/64}	159	33" x 23" x 40"	185
Hercules 30	1100/1.5	220V, 60Hz	11	94	34	44	15 ^{3/4} x 10 ^{1/4}	10 ^{3/8}	23 ^{15/64}	17 ^{21/64}	29 ^{9/64}	27 ^{8/16}	41 ^{11/32}	30 ^{43/64}	44 ^{11/64}	209	33" x 23" x 40"	300
Hercules 40	1500/2	220V, 60Hz	11	94	43	60	17 ^{3/4} x 10 ^{1/4}	12 ^{13/64}	25 ^{63/64}	18 ^{3/2}	32 ^{21/64}	28 ^{17/64}	44 ^{11/16}	31 ^{37/64}	47 ^{33/64}	273	39" x 29" x 55"	320
Hercules 40 TA	1500/2	220V, 60Hz	11	94	43	60	17 ^{3/4} x 10 ^{1/4}	12 ^{13/64}	25 ^{63/64}	19 ^{19/64}	35 ^{52/64}	29 ^{9/64}	53 ^{35/64}	32 ^{8/32}	56 ^{1/16}	340	39" x 29" x 55"	400
Hercules 50 TA	1500/2	220V, 60Hz	11	94	55	71	19 ^{3/8} x 10 ^{5/8}	12 ^{13/64}	26 ^{49/64}	21 ^{17/64}	38 ^{3/16}	31 ^{19/64}	55 ^{43/64}	34 ^{29/64}	58 ^{15/64}	400	39" x 29" x 55"	460
Hercules 50 TA 2V Timer	2200/3 1500/2	230V, 60Hz, 3ph	11/22	94/189	55	71	19 ^{5/8} x 10 ^{5/8}	12 ^{13/64}	26 ^{49/64}	21 ^{17/64}	38 ^{3/16}	31 ^{19/64}	55 ^{43/64}	34 ^{29/64}	58 ^{15/64}	400	39" x 29" x 55"	460