

#### Dough Mixers 12 liter Spiral Dough Kneader, 1 Speed



601525 (DZSP10)

12 It spiral dough kneader, 1 speed (tool speed 126 rpm)

## **Short Form Specification**

Item No.

Floor dough kneader to process cereal flour doughs and pastries for pizza houses, bakeries and pastries. The process consist on mixing the ingredients thanks to a stainless steel spiral mixer arm synchronised with bowl rotation (motorized not removable bowl).

Body is in painted steel, the 12 litre capacity bowl and spiral mixer arm in stainless steel. The transparent safety screen allows ingredients to be added without stopping the machine. Equipped with a low voltage control panel with buttons and safety device to stop the machine when the protection screen is opened. I speed= 126 rpm - spiral arm, 11 rpm - bowl.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

## **Main Features**

- Spiral dough kneader with motorized bowl (not removable).
- Transparent protective screen to reduce flour dust release in the work area during slow kneading.
- Safety device to stop the machine when the protection grid is opened.
- Low voltage control panel, with buttons.
- Working capacity: 10 kg of dough.

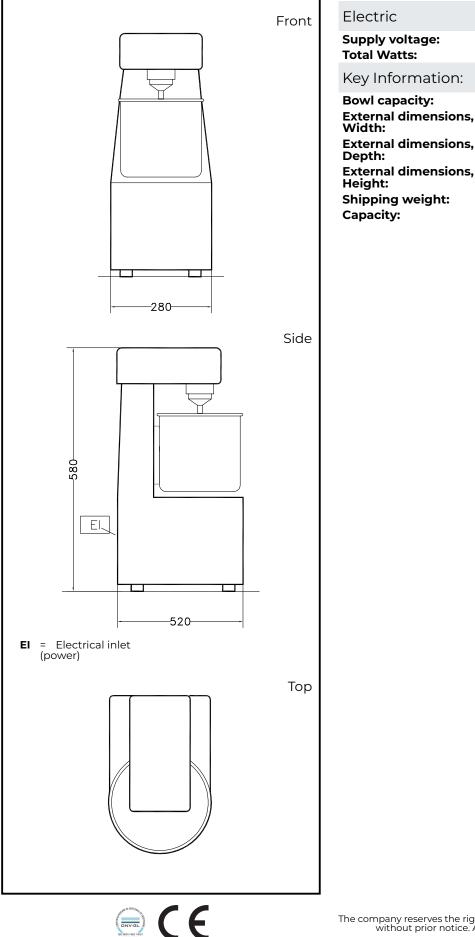
#### Construction

- Constructed in painted steel.
- Spiral mixer arm and bowl in stainless steel.
- Single speed.
- High capacity 12 liter rounded-bottom bowl for easier cleaning.
- Power: 550 watts.

APPROVAL:



# Dough Mixers 12 liter Spiral Dough Kneader, 1 Speed



DNVGL

400 V/3N ph/50 Hz 0.55 kW 12 lt 280 mm 520 mm 580 mm

50 kg

10 kg

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.