

Dough Mixers 33 liter Spiral Dough Kneader, 2 Speeds



Tool speed: 84 and 168 rpm; bowl speed: 10 and 20 rpm. Maximum keading capacity: 25 kg per cycle (max flour 15.6

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- Spiral dough kneader with motorized bowl (not removable) and fixed head.
- Ideal for kneading pizza dough, bread or similar dough.
- Two speed kneading for faster cycles (tool speed: 84 and 168 rpm; bowl speed: 10 and 20 rpm).
- Stainless steel (AISI304) squared dough breaker bar for fast and even kneading results
- Minimum kneading capacity: 15 kg/cycle, with 60% hydratation.
- Maximum keading capacity: 25 kg per cycle (max flour 15.6 kg/cycle), with 60% hydration.
- Transparent protective screen to reduce flour dust release in the work area during kneading (EU EN453:2014) and to prevent dough contaminations.
- Safety device stops the appliance if the cover is openend.
- Equipped with 4 wheels, of which 2 with brakes, allowing to easily move the appliance for storage or cleaning.
- The appliance fits under standard kitchen worktops (see installation drawing).

Construction

- Constructed in painted steel.
- AISI304 stainless steel bowl, spiral hook and dough breaker bar.
- Control panel with on/off switch, speed selection and timer.
- Analogic timer up to 30 minutes or continous mode.
- IP54 protected control panel.
- IP23 for the appliance overall.

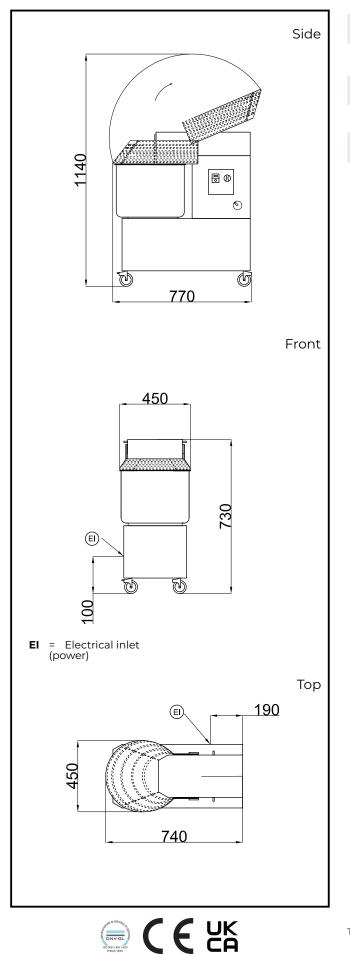


APPROVAL:

kg/cycle), with 60% hydration.



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Electric	
Supply voltage: Total Watts:	380-415V/3 ph/50 Hz 1.1 kW
Capacity:	
Maximum kneading (60% hydratation):	25 kg/Cycle
Key Information:	
External dimensions, Width:	450 mm
External dimensions, Depth:	740 mm
External dimensions, Height: Shipping weight: Bowl capacity:	730 mm 86 kg 33 lt

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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.