



Dough Mixers 12 liter Spiral Dough Kneader, 1 Speed

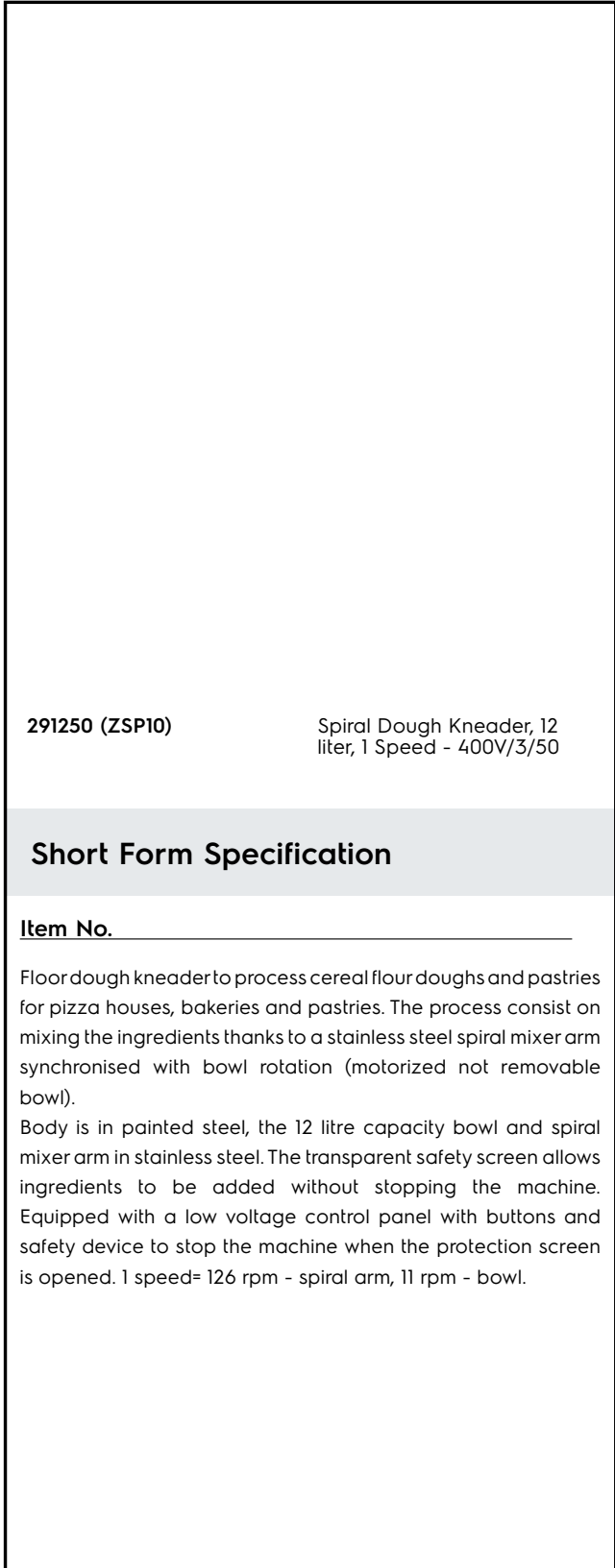
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



291250 (ZSP10)

Spiral Dough Kneader, 12 liter, 1 Speed - 400V/3/50

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. 1 speed= 126 rpm - spiral arm, 11 rpm - bowl.

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.
- High capacity 12 liter rounded-bottom bowl for easier cleaning.
- Single speed.
- Power: 550 watts.

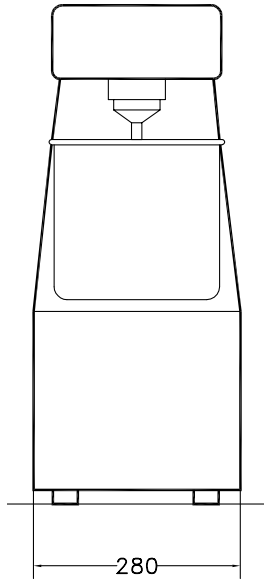
Optional Accessories

- Kit wheels with brakes for Spiral Kneaders 12-49lt PNC 650042

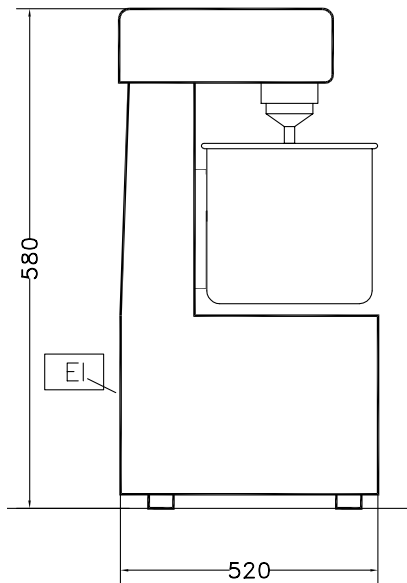
APPROVAL: _____



Front

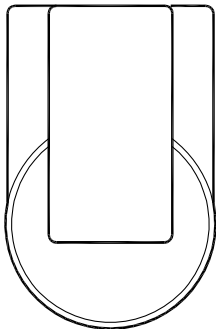


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:

291250 (ZSP10)

400 V/3N ph/50 Hz

Total Watts:

0.55 kW

Key Information:

Capacity: 10 kg

Bowl capacity: 12 lt

External dimensions, Width: 280 mm

External dimensions, Depth: 520 mm

External dimensions, Height: 580 mm

Shipping weight: 49 kg