

Dough Mixers 18 liter Liquid Spiral Dough Kneader, 2 Speed, Manual

ITEM #	
MODEL #	
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601217 (PSR100)

Liquid Spiral Dough Kneader, 18 liter, 2 Speed, manual - 380-415V/3/50

Short Form Specification

Item No.

Constructed in painted steel. 18 litre liquid capacity; 90 litre stainless steel bowl. Manual speed variation. 2 speeds. Bowl positioned in the front of the machine making the dough easier to remove once kneaded. Stainless steel spiral cylindrical bar tool equipped with a system to prevent the dough from raising up. Safety device to stop the machine if the cover is opened. Control panel incorporates an on/off switch and timer. IP55 protection for electrical controls.

Main Features

- 90 liter bowl capacity, suitable for kneading special breads, viennese pastries and pizza dough.
- Suitable for free-standing installations.
- Transparent protective screen to reduce flour dust release in the work area during slow kneading.
- Bowl positioned in front of the machine to facilitate dough removal.
- Bottom of the bowl to be raised in the center to keep the dough around the kneading area.
- Control panel with on/off switch and timer.
- Safety device stops the machine when the cover is opened.
- Maximum working capacity of 18 liter (liquids), i.e. 48 kg of dough per cycle, depending on hydration rate.

Construction

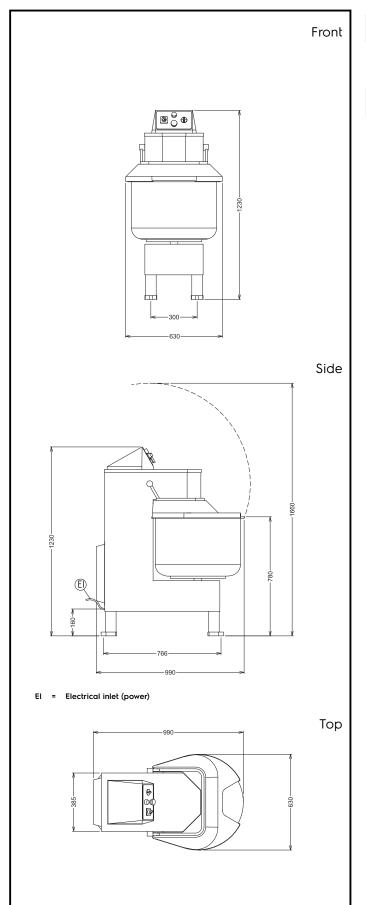
- 18 liter liquid capacity.
- IP55 protected
- Stainless steel bowl and spiral tool, equipped with a vertical bat preventing dough accumulation around the tool that could create an over power.
- Two speed kneading motor (110 and 220 rpm) with manual speed variation for a faster kneading process.

APPROVAL:





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Electric

Supply voltage:

601217 (PSR100) 380-415 V/3 ph/50 Hz

Total Watts: 2.8 kW

Key Information:

Bowl capacity:90 ltExternal dimensions, Width:630 mmExternal dimensions, Depth:990 mmExternal dimensions, Height:1230 mmShipping weight:300 kg

