



Dough Mixers 25 liter Spiral Dough Kneader, 1 Speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

291251 (ZSP20) Spiral Dough Kneader, 25 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 25 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= 127 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: 20 kg of dough.

Construction

- Constructed in painted steel.
- Spiral mixer arm and bowl in stainless steel.
- Single speed.
- High capacity 25 liter rounded-bottom bowl for easier cleaning.
- Power: 750 watts.

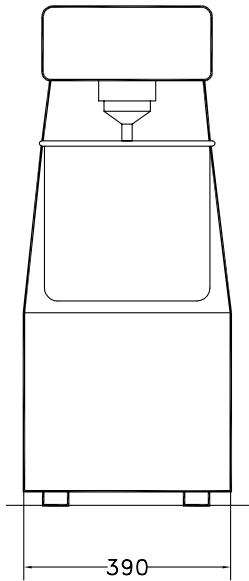
Optional Accessories

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

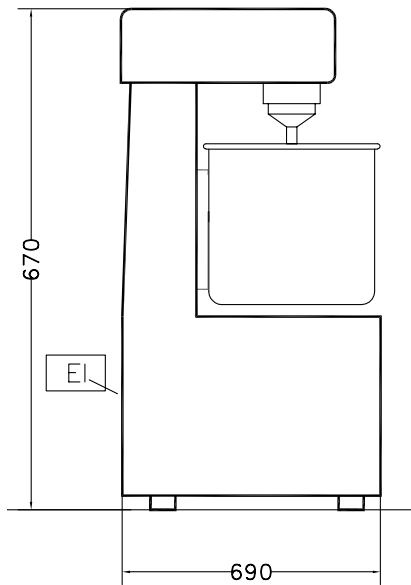
APPROVAL: _____



Front

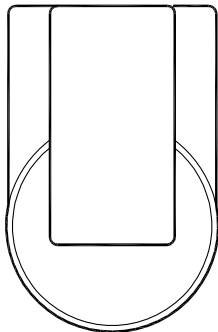


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:

291251 (ZSP20)

400 V/3N ph/50 Hz

Total Watts:

0.75 kW

Key Information:

Capacity:

20 kg

Bowl capacity:

25 lt

External dimensions, Width:

390 mm

External dimensions, Depth:

690 mm

External dimensions, Height:

670 mm

Shipping weight:

76 kg