

Dough Mixers 49 liter Spiral Dough Kneader, 1 Speed

ITEM #	
MODEL #	
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001257	(7CD(0)

Spiral Dough Kneader, 49 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 49 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, timer knob and safety device to stop the machine when the protection screen is opened. 1 speed= 95 rpm - spiral arm, 7 rpm - bowl. Delivered with central shaft for excellent kneading.

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 and timer knob.
- Central column for optimal kneading.
- Working capacity: 40 kg of dough.

Construction

- Constructed in painted steel.
- Spiral mixer arm and bowl in stainless steel.
- Single speed.
- High capacity 49 liter rounded-bottom bowl for easier cleaning.
- Power: 1100 watts.

Optional Accessories

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

APPROVAL:





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Front 420/480 Side ΕI -760/810-El = Electrical inlet (power) Top

Intertek Intertek

Electric

Supply voltage:

291254 (ZSP40) 400 V/3N ph/50 Hz

Total Watts: 1.1 kW

Key Information:

Capacity: 40 kg
Bowl capacity: 49 lt
External dimensions, Width: 480 mm
External dimensions, Depth: 810 mm
External dimensions, Height: 950 mm
Shipping weight: 131 kg



