

## Dough Mixers

### 62 liter Liquid Spiral Dough Kneader, 2 Speeds

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**602281 (ESK62L)**

 62 lt spiral Dough Kneader,  
 2 speed (tool speed 80/160  
 rpm), on wheels

### Short Form Specification

**Item No.** \_\_\_\_\_

2 speed spiral dough kneader on wheels for pizzerias, bakeries and pastries. Ingredients are kneaded with a stainless steel spiral mixer arm synchronised with bowl rotation (motorized not removable bowl). Body is in painted steel, the 62 lt capacity bowl, spiral mixer arm and dough breaker pin are in stainless steel. The safety screen allows ingredients to be added without stopping. Equipped with low voltage control panel with on/off switch, speed selection and timer (up to 30 min) or continuous mode. Safety device to stop the machine when the protection screen is opened. Tool speed: 80 and 160 rpm; bowl speed: 10 and 20 rpm. Maximum dough capacity: 50 kg per cycle (max flour 31 kg/cycle), with 60% hydration.

### Main Features

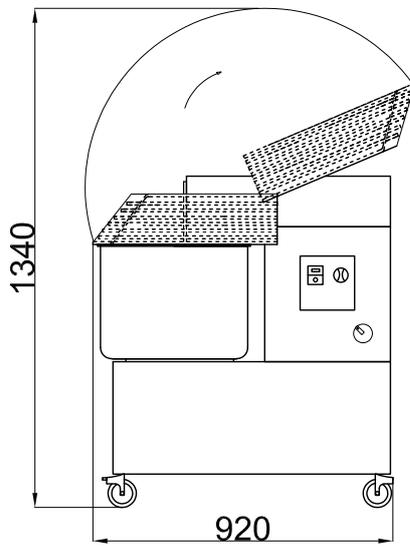
- Spiral dough kneader with motorized bowl (not removable) and fixed head.
- Ideal for kneading pizza dough, bread or similar dough.
- Two speed kneading for faster cycles (tool speed: 80 and 160 rpm; bowl speed: 10 and 20 rpm).
- Stainless steel (AISI304) squared dough breaker bar for fast and even kneading results
- Maximum kneading capacity: 50 kg per cycle (max flour 31 kg/cycle), with 60% hydration.
- Minimum kneading capacity: 27 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 opened.
- 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

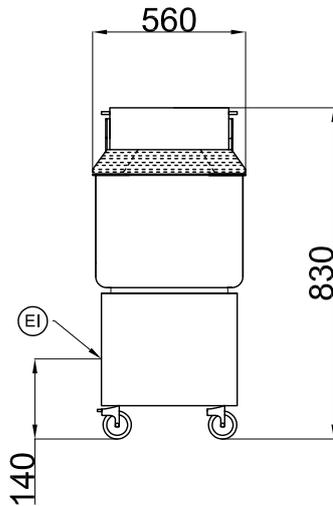
- Constructed in painted steel.
- AISI304 stainless steel bowl, spiral hook and dough breaker bar.
- Control panel with on/off switch, speed selection and timer.
- Analogic timer up to 30 minutes or continuous mode.
- IP54 protected control panel.
- IP23 for the appliance overall.

**APPROVAL:** \_\_\_\_\_

Side

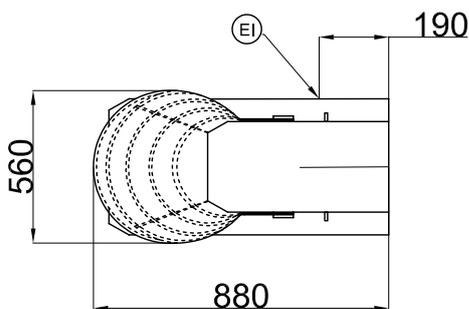


Front



EI = Electrical inlet (power)

Top


**Electric**

Supply voltage: 380-415V/3 ph/50 Hz  
 Total Watts: 2.2 kW

**Capacity:**

Maximum kneading (60% hydration): 50 kg/Cycle

**Key Information:**

External dimensions, Width: 560 mm  
 External dimensions, Depth: 880 mm  
 External dimensions, Height: 830 mm  
 Shipping weight: 117 kg  
 Bowl capacity: 62 lt