

Dough kneading machine Pro 25/32 ARSK



Description

This powerful dough kneading machine effortlessly processes up to 25 kg of dough and is designed for professional use. The practical swivelling head makes it easy to remove the dough and facilitates cleaning. The removable mixing bowl makes the workflow even more efficient and hygienic.

Features

• Colour:	White
• Material mixing bowl(s):	CNS 18/10
• Material dough hook:	CNS 18/10
• Mixing bowl volume:	32 litre(s)
• Max. dough quantity:	25 kg
• Speed control:	2 levels
• Mixing bowl detachable:	Yes
• Swivel head:	Yes
• Digital display:	No
• Safety switch:	Yes
• Motor protection:	No
• Timer:	No
• ON/OFF switch:	Yes
• Properties:	Bowl recognition via sensor Suitable for firm dough (e.g. pizza or bread dough)
• Power load:	1.8 kW 400 V 50 Hz
• Equipment connection:	3 NAC

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- Mixing bowl volume: 32 litres
- Dough quantity max.: 25 kg
- Suitable for firm doughs (e.g. pizza or bread dough)



- Speed regulation: 2 levels



- Mixing bowl material: CNS 18/10
- Material dough hook: CNS 18/10



- Easy dough removal and cleaning:
 - ✓ With swivelling head
 - ✓ Removable mixing bowl



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- Including: -
- Material: Steel, coated
- Important information: -
- Size: W 425 x D 740 x H 745 mm
- Weight: 103.4 kg



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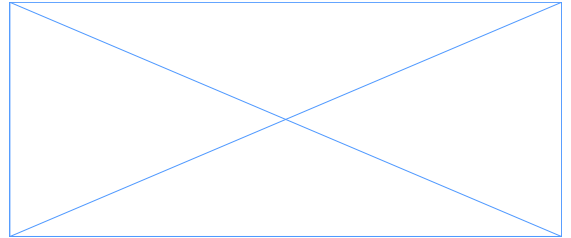
Dough container 600x400



- Bakery norm: 600 x 400 mm
- Food-safe: Yes
- Stackable: Yes
- Dishwasher-suitable: Yes
- Heat resistant: -20 °C to 90 °C
- Properties: Rounded edges
- Material: Plastic

Code-No. 500555
GTIN 4015613863696

Wheel set Pro TKM



- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 60 mm
- Load-bearing capacity max., each: 50 kg
- Material: Steel
Plastic

Code-No. 101837
GTIN 4015613894133