

Dough kneading machine Pro 36/41 ARSK



Description

The powerful dough kneading machine with a dough production capacity of up to 36 kg is ideal for larger requirements in a professional environment. With a swivelling head, removable mixing bowl and two speed settings, it combines maximum ease of use with high efficiency.

Features

• Colour:	White
• Material mixing bowl(s):	CNS 18/10
• Material dough hook:	CNS 18/10
• Mixing bowl volume:	41 litre(s)
• Max. dough quantity:	36 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: 42 litres
- Dough quantity max.: 38 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 480 x D 745 x H 765 mm
- Weight: 119.6 kg



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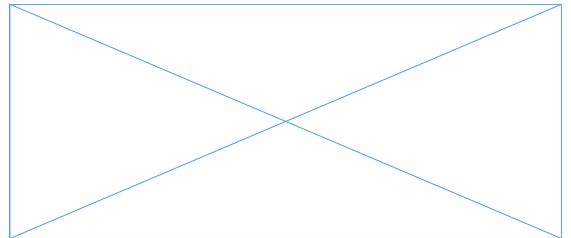
Dough container 600x400



- 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