

Dough kneading machine Easy 12/20 ARSK



Description

With its well thought-out design, the Dough kneading machine moulds up to 12 kg of dough. The swivelling head and removable mixing bowl make it easy to remove dough and facilitate cleaning - for smooth processes in every kitchen. Whether controlled manually or by Timer: this machine adapts to the pace of everyday life and always delivers consistent quality.

Features

• Time adjustment:	0 to 60 minutes
• Colour:	White
• Material mixing bowl(s):	CNS 18/10
• Material dough hook:	CNS 18/10
• Mixing bowl volume:	20 litre(s)
• Max. dough quantity:	12 kg
• Speed control:	1 level
• Mixing bowl detachable:	Yes
• Swivel head:	Yes
• Digital display:	No
• Safety switch:	Yes
• Motor protection:	No
• Timer:	Yes
• ON/OFF switch:	Yes
• Properties:	Bowl recognition via sensor Suitable for firm dough (e.g. pizza or bread dough) Can be used in continuous mode or with time setting

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- Dough quantity max.: 12 kg
- Mixing bowl volume: 20 litres
- Suitable for firm doughs (e.g. pizza or bread dough)



- Speed control: 1 level
- Timer



- 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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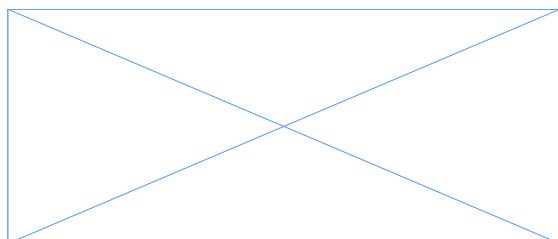
- Power load: 1.1 kW | 230 V | 50 Hz
- Equipment connection: Pluggable
- Including: -
- Material: Steel, coated
- Important information: -
- Size: W 390 x D 725 x H 640 mm
- Weight: 98 kg



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Wheel set Easy TKM



- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Load-bearing capacity max., each: 100 kg
- Material: Steel
Rubber

Code-No. 101844
GTIN 4015613872605

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