

Dough kneading machine Easy 30/50 ARSK



- ▶ Mixing bowl volume: 50 litres
- ▶ Dough quantity max.: 30 kg
- ▶ Suitable for firm doughs (e.g. pizza or bread dough)



- ▶ Speed control: 1 level
- ▶ Timer

Description

Designed for the highest demands, this dough kneading machine processes up to 30 kg of dough. The swivelling head and removable mixing bowl ensure easy handling and hygienic cleaning, even with a large volume. With manual or time-controlled operation, it offers maximum flexibility for professional use.



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

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:	50 litre(s)
• Max. dough quantity:	30 kg
• Speed control:	1 level
• Mixing bowl detachable:	Yes
• Swivel head:	Yes
• Digital display:	No
• Safety switch:	Yes
• Motor protection:	Yes
• 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



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

▶ Continue on the next page

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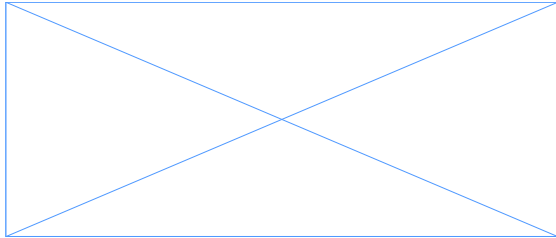
- Power load: 2.2 kW | 230 V | 50 Hz
- Equipment connection: Pluggable
- Including: -
- Material: Steel, coated
- Important information: -
- Size: W 520 x D 890 x H 770 mm
- Weight: 169 kg



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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