

Dough kneading machine Easy 30/50 FRFK



- ▶ Dough quantity max.: 30 kg
- ▶ Mixing bowl volume: 50 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

Description

The Dough kneading machine processes up to 30 kg of dough reliably and evenly - for consistent quality. With a fixed mixing bowl, fixed dough hook and practical timer function, it is reduced to the essentials and is particularly easy to use.

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:	No
• Swivel head:	No
• Digital display:	No
• Safety switch:	Yes
• Motor protection:	Yes
• Timer:	Yes
• ON/OFF switch:	Yes
• Properties:	Suitable for firm dough (e.g. pizza or bread dough) Can be used in continuous mode or with time setting
• Power load:	2.2 kW 230 V 50 Hz

▶ Continue on the next page



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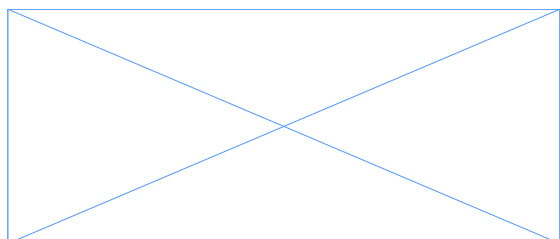
- Equipment connection: Pluggable
- Including: -
- Material: Steel, coated
- Important information: -
- Size: W 490 x D 940 x H 760 mm
- Weight: 134 kg



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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