

Dough kneading machine 25kg/32L



Description

Spiral mixer for 25 kg of dough, 32-litre stainless steel bowl, plug-and-play, 1.5 kW. For pizza and bread dough. Entry-level solution for smaller bakeries and pizzerias that want to efficiently knead medium quantities of firm dough on a daily basis.

Features

• Colour:	White
• Material mixing bowl(s):	Stainless steel
• Material dough hook:	Stainless steel
• Mixing bowl volume:	32 litre(s)
• Max. dough quantity:	25 kg
• Speed control:	1 level
• Mixing bowl detachable:	No
• Swivel head:	No
• Digital display:	No
• Safety switch:	No
• Motor protection:	No
• Timer:	No
• ON/OFF switch:	Yes
• Properties:	Suitable for firm dough (e.g. pizza or bread dough)
• Power load:	1.5 kW 230 V 50 Hz
• Equipment connection:	Pluggable

► Continue on the next page



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- Material: Coated
Scratch-resistant
- Important information: -
- Size: W 430 x D 780 x H 710 mm
- Weight: 93 kg

