

Dough kneading machine 25kg/32L Plus



Description

Well thought-through - all types of dough can be prepared in this dough kneading machine. The second speed control ensures that the consistency of the finished dough is maintained.

1,5 kW | 400 V | 50 Hz

Bowl recognition via sensor

Suitable for firm dough (e.g. pizza or bread dough)

With swivel head and detachable bowl

Cast iron Coated

25 kg / 32 litres

Features

- Power load:
- Material:
- Important information:
- Production quantity dough:
- Properties:
- Safety switch:
- Digital display:
- Timer:
- Motor protection: • ON/OFF switch:
- Including:
- Mixing bowl detachable: • Material mixing bowl(s):
- Speed control:
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Yes
1 Dough hook, stainless steel
Yes
Stainless steel
1 level + consistency protection

Yes

No

No

No



Production quantity dough: 25 kg / 32 litres Suitable for firm doughs (e.g. pizza or bread dough)



- Speed control: 1 level + consistency protecti-on
- On/off switch



With swivel head and detachable bowl Þ Bowl recognition via sensor



Material of mixing bowl: Stainless steel



Dough kneading machine 25kg/32L Plus

- Equipment connection:
- Size:
- Weight:

3 NAC W 450 x D 780 x H 735 mm 107 kg



