

Dough kneading machine 38kg/42L 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.

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:
- Continue on the next page



Cast iron Coated 38 kg / 42 litres Suitable for firm dough (e.g. pizza or bread dough) With swivel head and detachable bowl Bowl recognition via sensor

1,5 kW | 400 V | 50 Hz

- Yes No No No Yes
 - 1 Dough hook, stainless steel Yes Stainless steel 1 level + consistency protection



Production quantity dough: 38 kg / 42 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 Bowl recognition via sensor



Material of mixing bowl(s): Stainless steel



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- Equipment connection:
- Size:
- Weight:

3 NAC W 480 x D 800 x H 730 mm 114.8 kg



