

1032 series

Traditional fork mixers

Up to 16 kg of dough*

Ideal for preparing specialty bread, cakes, or pizza dough.



- Clear bowl cover with access door
- Minimal footprint



2-branch aluminium arm



3-branch aluminium arm, recommended for pizza dough



For more information:



Commercial
documentation

* Maximum dough capacity. Example for an average hydration rate of 60%. More information here.

FORK MIXERS WITH FIXED BOWL 1032

General Features



- Fixed aluminium bowl with mechanic brake
- Clear bowl cover with access door
- 2 tool speeds
- Lifting tool with locking lever
- Space saving on the countertop
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Power: 0,55 kW
- Intensity: 4,7 A
- IP 54



1032



Code: B50301603

- Aluminium 2 arm mixing tool



1032

Code: B50301603-3A

- Aluminium 3 arm mixing tool, recommended for pizza dough

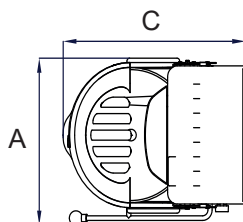
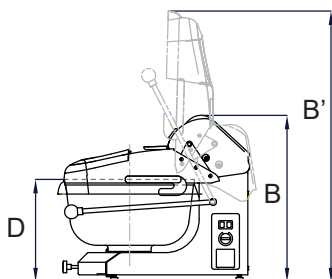
Optional extra

B50416001

Table on wheels (2 with brakes)
(Height 800 mm x Length 760 mm x
Depth 489 mm)



Table
on wheels



Capacity - braked bowl	Mixer 1032
Total bowl volume (l)	30
Max. dough capacity (kg)*	16
Weight (kg)	80
Dimensions (mm)	
Width (A)	575
Height closed (B)	600
Height open (B')	975
Depth (C)	675
Bowl height (D)	370
Bowl diameter Ø	450

*Example for an average hydration rate of 60%.
More information here.

See condtions on page 5

Important : accessory orders that are disconnected from a machine order will be processed by our after-sales department.