

Dough Mixers 10 liter Liquid Spiral Dough Kneader, 2 Speed



601796 (DPSF50)

50 It bowl capacity, 10 It liquid capacity, 2 speed tool and bowl. Timer

Short Form Specification

Item No.

For kneading special breads, Viennese pastries and pizza dough. Constructed in painted steel. 10 litre liquid capacity; 50 litre stainless steel bowl. 2 speeds. Bowl positioned in the front of the machine making the dough easier to remove once kneaded. Stainless steel spiral cylindrical bar tool equipped with a system to prevent the dough from raising up. The bottom of the bowl is raised in the centre keeping the dough in the area where the tool operates. Safety device to stop the machine if the cover is opened. Control panel incorporates an on/off switch and timer. IP55 protection for electrical controls.

Main Features

- Maximum working capacity of 10 liter (liquids), i.e. 26 kg of dough per cycle, depending on hydration rate.
- 50 liter bowl capacity, suitable for kneading special breads, viennese pastries and pizza dough.
- · Suitable for free-standing installations.
- Transparent protective screen to reduce flour dust release in the work area during slow kneading.
- Bowl positioned in front of the machine to facilitate dough removal.
- Bottom of the bowl to be raised in the center to keep the dough around the kneading area.
- Control panel with on/off switch and timer.
- Safety device stops the machine when the cover is opened.

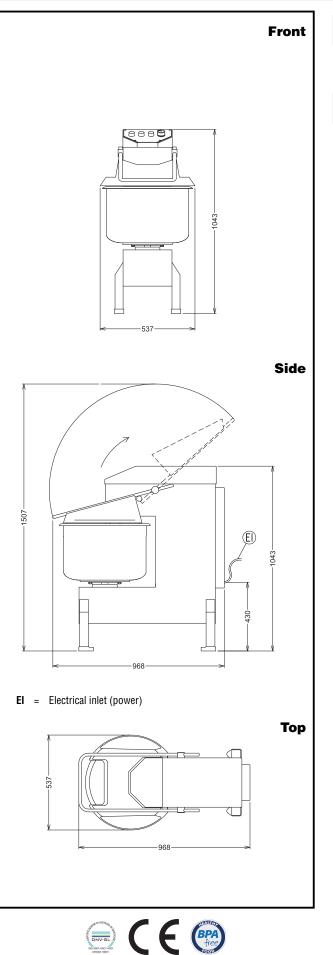
Construction

- 10 liter liquid capacity.
- Two speed kneading motor (100 and 200 rpm) for a faster kneading process.
- Stainless steel bowl and spiral tool with system preventing dough rising.
- IP55 protected

APPROVAL:



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Electric

Supply voltage: 601796 (DPSF50) Total Watts:

380-440 V/3 ph/50/60 Hz 2 kW

Key Information:

Bowl capacity:	50 It
External dimensions, Width:	537 mm
External dimensions, Depth:	968 mm
External dimensions, Height:	1043 mm
Shipping weight:	181 kg