



- Professional (heavy duty).
- 10 liters stainless steel bowl.
- 5 kg (11 lbs) of dough within 15 minutes.
- Maximum safety.



Dough Mixer
10 liters # 18
(10 quart kneader)
(5kg of dough)

For Pizzerias, Bakeries,
Restaurants, Institutions,
Health stores...



Internationally Patented Models.



Dough Mixer #18

Ideal to knead 5 kg (11 lbs) of dough (3 kg of flour - 2 liters of water) within approximately 15 minutes.

Operates like a baker's dough mixer.

Ideal for all kinds of breads, croissants, pastries, pizzas, meat mixtures...

Heavy duty and silent motor :
power 600 watts.

Professional equipment :
aluminium base.

On/off switch with safety.
Protects the motor in
case of overload.

Transparent cover to work in
complete safety.

Bowl rotation is due to
natural kneading of the
dough.

A side gap allows adding safely
ingredients during kneading.

Technical specifications

Single phase asynchronous motor

220-240 V - 50/60 Hz - 600 W
100-120 V - 50/60 Hz - 650 W

Motor speed : 1 500 rpm (at 50 Hz)

Fork speed : 70 rpm (at 50 Hz)

Weight : **Net weight** 17 kg (37 lbs)
 Shipping weight 19 kg (42 lbs)

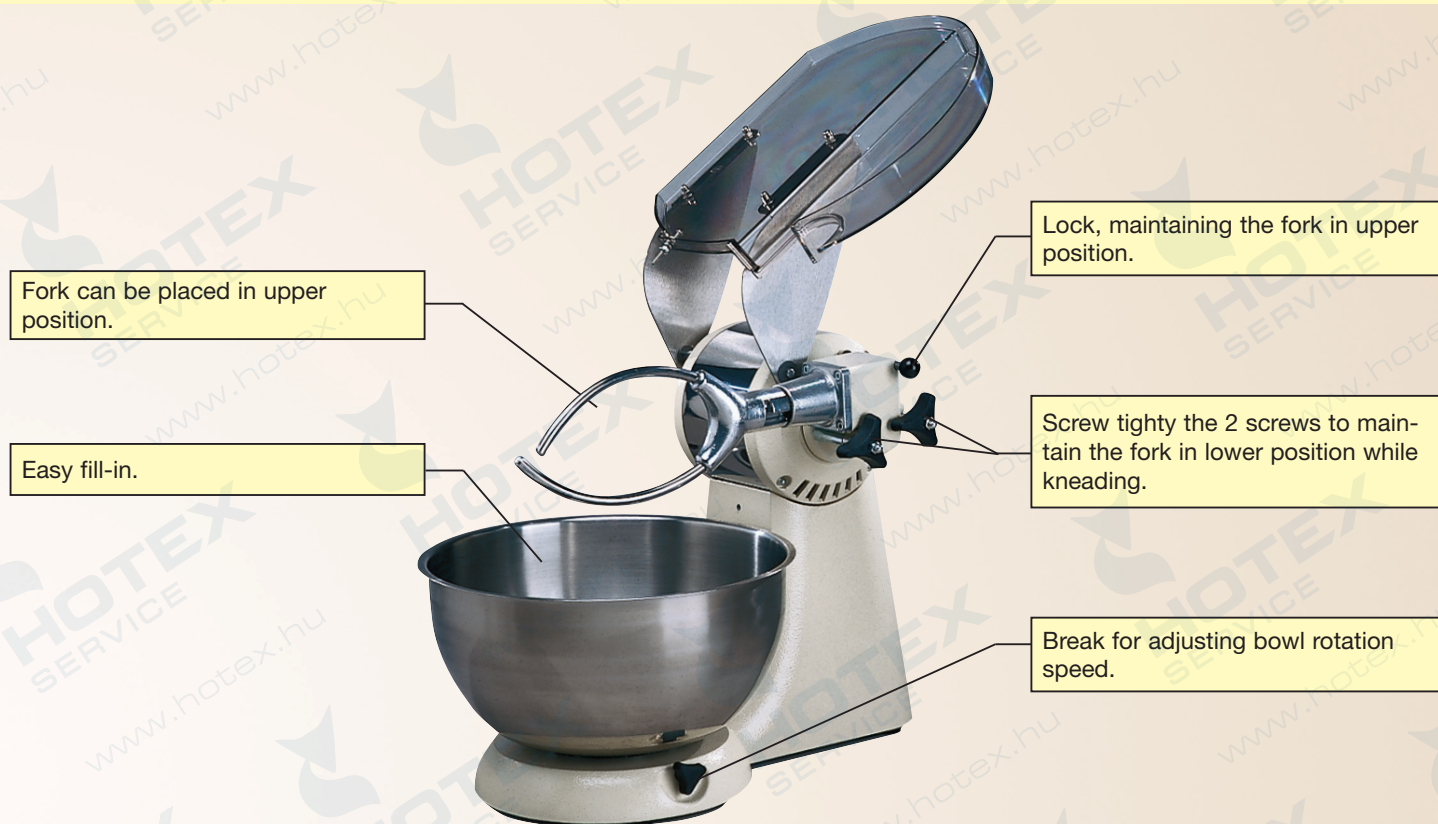
Dimensions	machine	packed
Height	420 mm (17")	480 mm (19")
Width	350 mm (14")	400 mm (16")
Depth	500 mm (20")	600 mm (24")



10 liters stainless steel bowl, 5kg of dough



Safety : machine stops when opening the cover



Easy to disassemble for cleaning



This appliance has no accessories

10 Liters Dough Mixer # 18

