



DOUGH MIXER DM(E)-20

Capacity: 12 kg of flour.



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS



SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 20 l bowl.
- ✓ 1 or 2 speed appliances available.
- ✓ DM: fixed head and bowl.
- ✓ DME: removable bowl and liftable head.

Spiral dough mixer specially indicated for hard dough like pizza or bread.

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- ✓ Transparent bowl cover in compliance with EN-453 norm.
- ✓ Equipped with timer.

INCLUDES

- ✓ 1 or 2-speed appliance.
- ✓ Fixed head and bowl (DM) or liftable head and removable bowl (DME).

OPTIONAL

- Wheels with brake.

SPECIFICATIONS

Bowl capacity: 20 l
 Capacity per operation: 18 kg
 Capacity in flour (50% water): 12 kg

Loading

- ✓ Three phase (1v): 750 W
- ✓ Single Phase (1v): 900 W
- ✓ 2v: 600 W / 800 W

Bowl dimensions: 360 mm x 210 mm

External dimensions (W x D x H)

- ✓ Width: 390 mm
- ✓ Depth: 680 mm
- ✓ Height: 650 mm

Net weight: 65 kg
 IP Protection grade: 54



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Project	Date
Item	Qty
Approved	

product sheet
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