



DOUGH MIXER DME-40

Capacity: 25 kg of flour.



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 40 l bowl.
- ✓ 1 or 2 speed appliances available.
- ✓ Removable bowl and liftable head.
- ✓ 3-phase models only.

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

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ Liftable head.
- ✓ Removable bowl.
- ✓ 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. bowl.
- ✓ Liftable head and removable

OPTIONAL

- Wheels with brake.

SPECIFICATIONS

Bowl capacity: 40 l
Capacity per operation: 38 kg
Capacity in flour (50% water): 25 kg

Loading

- ✓ Three phase (1v): 1500 W
 - ✓ 2v: 1500 W / 2200 W
- Bowl dimensions: 452 mm x 260 mm

External dimensions (W x D x H)

- ✓ Width: 480 mm
 - ✓ Depth: 840 mm
 - ✓ Height: 710 mm
- Net weight: 122 kg
IP Protection grade: 54
Crated dimensions
530 x 860 x 830 mm
Gross weight: 130 kg

AVAILABLE MODELS

5501140	Dough mixer DME-40 230-400/50/3
5501141	Dough mixer DME-40 220/60/3
5501142	Dough mixer DME-40 2V 400/50/3
5501143	Dough mixer DME-40 2V 220/60/3
5501144	Dough mixer DME-40 220/60/3
5501146	Dough mixer DME-40 2V 400/60/3
5501145	Dough mixer DME-40 2V 440/60/3

* Ask for special versions availability



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Project	Date
Item	Qty
Approved	

product sheet
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