















Dough Mixer #18

Powerful / Efficient / Durable

Ideal to knead 4 kg (9 lbs) of hard dough within approximately 15 minutes.

Operates like a baker's dough mixer.

Ideal for all kinds of breads and pizzas.



Easy to disassemble for cleaning



This appliance has no accessories

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10 liter stainless steel bowl









Technical specifications

Speed:

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

1500 rpm (50 Hz)

1800 rpm (60 Hz)

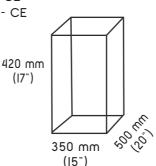
70 rpm (50 Hz) Fork speed:

84 rpm (60 Hz)

Motor

17 kg (37 lbs) Net 20 kg (44 lbs) Shipping

Appliance:



Shipping box:

460 mm (18") 390 mm (15.4")

Safety - Standards - Hygiene

In accordance with the following regulations:

- ◆ Machinery directive 2006/42/EC
- Electromagnetic compatibility 2004/108/EC
- "Low voltage" Directive 2006/95/EC
- Regulation 1935/2004/EC (contact with food)

Thermal safety

Motor protected by internal thermal detector

Acoustic safety

Very silent and powerful universal motor

- ♦ RoHS directive 2002/95/EC
- Harmonized European standards NF EN ISO 12100-1 and 2: 2004 NF EN 60204-I: 2006
- CE (European standards)

Hygiene

(17")

All removable parts can be put in a dishwasher or easily cleaned with hot soapy water

