

Dough kneading machine Pro 36/41 ARSK



Description

The powerful dough kneading machine with a dough production capacity of up to 36 kg is ideal for larger requirements in a professional environment. With a swivelling head, removable mixing bowl and two speed settings, it combines maximum ease of use with high efficiency.

Features

- Colour: White
- Material mixing bowl(s): CNS 18/10
- Material dough hook: CNS 18/10
- Mixing bowl volume: 41 litre(s)
- Max. dough quantity: 36 kg
- Speed control: 2 levels
- Mixing bowl detachable: Yes
- Swivel head: Yes
- Digital display: No
- Safety switch: Yes
- Motor protection: No
- Timer: No
- ON/OFF switch: Yes
- Properties: Bowl recognition via sensor
Suitable for firm dough (e.g. pizza or bread dough)
- Power load: 1.8 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC

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- ▶ Mixing bowl volume: 42 litres
- ▶ Dough quantity max.: 38 kg
- ▶ Suitable for firm doughs (e.g. pizza or bread dough)



- ▶ Speed regulation: 2 levels



- ▶ Mixing bowl material: CNS 18/10
- ▶ Material dough hook: CNS 18/10



- ▶ Easy dough removal and cleaning:
 - ✓ With swivelling head
 - ✓ Removable mixing bowl



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- Including: -
- Material: Steel, coated
- Important information: -
- Size: W 480 x D 745 x H 765 mm
- Weight: 119.6 kg



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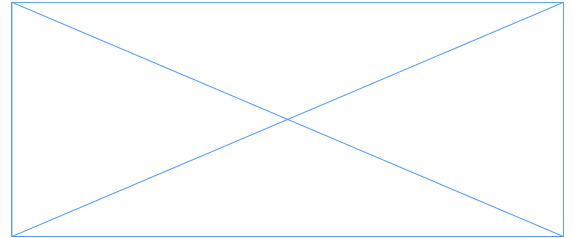
Dough container 600x400



- Bakery norm: 600 x 400 mm
- Food-safe: Yes
- Stackable: Yes
- Dishwasher-suitable: Yes
- Heat resistant: -20 °C to 90 °C
- Properties: Rounded edges
- Material: Plastic

Code-No. 500555
GTIN 4015613863696

Wheel set Pro TKM



- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 60 mm
- Load-bearing capacity max., each: 50 kg
- Material: Steel
Plastic

Code-No. 101837
GTIN 4015613894133