Dough Kneading is simple and easy.



Benefits:

- Electro-mechanical control panel with
 2 electronic timers for slow and fast speed control
- Hydraulic mixing head lifting up / down control
- Special drive to reduce stress
- Reinforced machine design for mixing dough of high gluten content or low water percentage.
- Either standard silver enamelled coated housing or fully stainless steel version

Features:

- Industrial heavy duty design
- Time and labour saving for dough handling
- Bowl drive eliminate noise and maintenance
- Available to work with bowl lifter
- Automatic spiral mixer with removable bowl.





Different capacity available to suit for your need.

Contact us for more details.

