TWIN ARM MIXER WITH FIXED BOWL

Kalb 340
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Best solution for your sour dough bread,
artisan bread and high-water percentage of dough recipe.

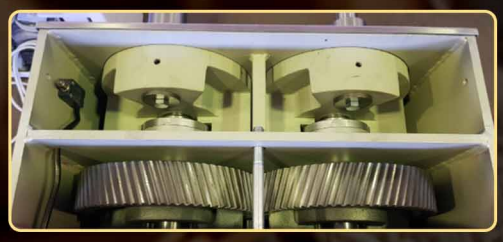
Machine advantages:

- Compact, Silent and Solid machine
- Driven parts in oil bath – no grease or oil should be added
- All movements rotate into bearings
- Machine, arms and bowl are all made of stainless steel
- Unbreakable plastic safety cover
- Two speed Two timer – excellent for bakery and pastry dough
- Wheels for easy moving

MADE IN ITALY

Available dough capacity:50/60/80/100kg

Features:



Gears in oil bath

Two timer electromechanical control

Twin arm benefits:

- The dough is not stressed and receives good oxygenation.
- At the end of the work cycle the dough temperature is lower than that of the spiral mixer
- Arms are in stainless steel and easy to clean
- Arms locked with expandable bearings: no <backlash> and avoided from shaft breaking

Ideal for making:

Panettone

Croissants

Pizza

Sourdough