



High Speed Dough Mixer ML Series



The Dough Mixer is your best choice to mix dough. After putting ingredients into the mixing bowl, the mixer mixes them at a required speed. Dough hook, whisk, and flat beater are included to enable you to utilize them based on different consistencies of dough.

Features:

- Suitable for mixing dough.
- Butter and moisture content below 75%.
- 2 speed levels available.
- Two-way rotary bowl can knead, rub, pinch, mix, twist and roll dough like hand gestures.
- Quickly accomplish stirring task.
- Made by stainless steel.
- Include mesh safety cover and dough hook, beater, and whisk.
- Comply with hygiene regulations and suitable for restaurants and small factories.

Technical Parameters:

Model	ML-22	ML-202E
Dimensions	820 (L) x 700 (W) x 1,340 (H) mm	1,090 (L) x 670 (W) x 1,140 (H) mm
Power	2.25 kW	5.1 kW
Capacity	approx. 22 kg flour	approx. 50 kg flour
Including two bowls, a hook, a whisk, a beater and a castor		
Weight (net)	400 kg	370 kg
Weight (gross)	450 kg	470 kg