

# Spiral Mixer TG10

**Manufacturer: Locher Großküchen – Geräte GmbH**

**Model: 622780**



## Description:

Spiral Mixer TG10, with fixed head and bowl.  
Without timer and without wheels.

This machine is ideal for pizzerias, pastry shops, bakeries and families. They have a fixed head and bowl. The spiral, grid, dough-breaker and bowl are in stainless steel, in compliance with health regulations. The 10l model has a control panel with an on-off key and is single-phase only. For the optimal use of our spiral mixers, we recommend preparing doughs from a minimum of 20% to a maximum of 80% of finished dough with respect to bowl capacity. The proportion of ingredients must have a minimum of 1/3 liquids (oil and water) and a maximum of 2/3 of solid ingredients (flower, yeast and salt).

## Technical data:

|                           |                     |
|---------------------------|---------------------|
| Width:                    | 270 mm              |
| Depth:                    | 540 mm              |
| Height:                   | 560 mm              |
| Bowl sizes:               | Ø 240 mm, H: 200 mm |
| Capacity:                 | 10 liter            |
| Dough weight:             | 8 kg                |
| Dough/hour:               | 30 kg/h             |
| Power supply:             | 230 V               |
| Single-phase motor power: | 0,37 kW             |
| Weight:                   | 48 kg               |

Version: 03/16; Maße sind ca.- Maße. Technische Änderungen und drucktechnisch bedingte Farbabweichungen vorbehalten.



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