

Spiral Mixer TG22

Manufacturer: Locher Großküchen – Geräte GmbH

Model: 622783



Description:

Spiral Mixer TG22, with fixed head and bowl.
With timer and 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 17 l version has wheels and timer provided standard, and the control panel is inclined towards the machine to make it easier to access the controls. 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:	400 mm
Depth:	690 mm
Height:	630 mm
Bowl sizes:	Ø 360 mm, H: 210 mm
Capacity:	22 liter
Dough weight:	18 kg
Dough/hour:	70 kg/h
Power supply:	230 V
Single-phase motor power:	0,9 kW
Weight:	82 kg

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



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