

Spiral Mixer TG15

Manufacturer: Locher Großküchen – Geräte GmbH

Model: 622781



Description:

Spiral Mixer TG15, 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:	320 mm
Depth:	590 mm
Height:	570 mm
Bowl sizes:	Ø 300 mm, H: 210 mm
Capacity:	15 liter
Dough weight:	10 kg
Dough/hour:	40 kg/h
Power supply:	230 V
Single-phase motor power:	0,45 kW
Weight:	50 kg

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



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