

Spiral Mixer TG42

Manufacturer: Locher Großküchen – Geräte GmbH

Model: 622785



Description:

Spiral Mixer TG42, 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:	470 mm
Depth:	850 mm
Height:	720 mm
Bowl sizes:	Ø 450 mm, H: 260 mm
Capacity:	42 liter
Dough weight:	38 kg
Dough/hour:	140 kg/h
Power supply:	230 V
Single-phase motor power:	1,5 kW
Weight:	107 kg

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



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