A complement for bakery, pastry and pizza

Electrolux offers a wide range of dough kneaders and dough sheeters to suit the needs of all bakery, pastry and pizza preparations.

25/40 It fork kneaders (approx. 15/24 kg of dough per operation)

- 2 speed motor for optimum kneading quality: slow speed (45 rpm) and 2nd speed (90 rpm)
- Precise control with touch button panel with timer (0-59 min.)
- Welded base for added support and stability
- Operator safety assured thanks to the particular head raising and instantaneous locking system. The machine will not start if the bowl is not correctly placed on the base
- Maximum hygiene thanks to the transparent screen: allows products to be added during operation and avoids the emission of flour into the work area. Removable stainless steel bowl
- Asynchronous motor for silent operation and longer life





- 12 to 49 It spiral kneaders (approx. 10/40 kg of dough per operation)
- Sturdy and reliable construction in painted steel
 When screen is raised the mater automatically steps, augr
- When screen is raised the motor automatically stops, guaranteeing operator safety
- High capacity stainless steel bowl with rounded bottom facilitates cleaning
- Extremely resistant stainless steel mixing arm
- Carefully designed motor guarantees long life and reliability
- Larger models equipped with central shaft (38, 49 lt)
- Asynchronous motor for silent operation and longer life

50 and 90 It spiral kneaders (approx. 26/48 kg of dough per operation)

- Sturdy and reliable construction in painted steel
- Control panel with on/off switch and timer
- When screen is raised the motor automatically stops, guaranteeing operator safety
- ► Stainless steel bowl and spiral tool which prevents dough from rising
- ► Two speed kneading motor with manual speed variation
- Protective screen to avoid the emission of flour into the work area
- Rounded bottom stainless steel bowl facilitates cleaning
- Asynchronous motor for silent operation and longer life

