

# DOUGH



# TECH

## PREMIUM SPIRAL MIXERS

Dough Technology premium spiral dough mixers have been engineered with the operator in mind. With automatic timers to change speed, and our ergonomic bowl height, you will enjoy a comfortable, safe working environment. You can expect precise, even consistency between dough batches with maximum dough oxygenation. With standard features that include: a one piece solid stainless steel dough hook, and a stainless steel mixing bowl, clean up is easy.

Our line of premium spiral dough mixers is another example of the quality and durability you expect from Dough Technology.



### BENEFITS

- Low Maintenance
- Wide Range of Applications
- Quiet Operation
- Ideal for all Dough Types
- Easy Clean-up
- Easy Dough Removal and Handling
- Durable Construction
- Increases Efficiency
- Precise Consistent Mixing
- Produces Superior Quality Dough
- Maximum Oxygenation

### BENEFICIOS

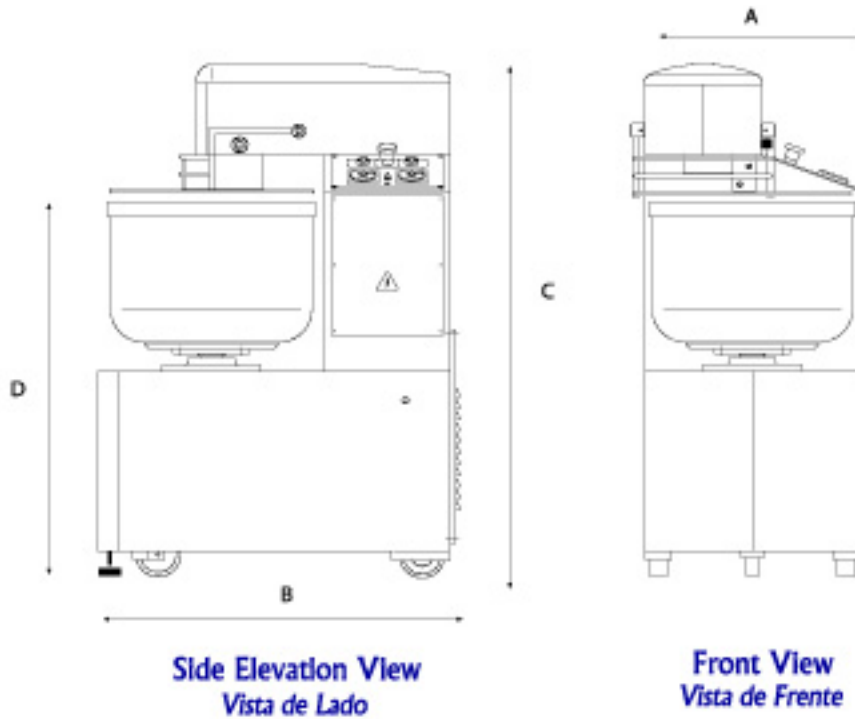
- Mantenimiento de Bajo Costo
- Alto Rango de Aplicacion
- Operacion Silenciosa
- Ideal Para Toda Clase de Masa
- Facil de Limpiar
- La Masa es Facil de Remover
- Construccion Durable
- Incrementa la Eficiencia
- Mezcla Consistente y Precisa
- Calidad Superior de la Masa
- Produce una Masa Bien Oxigenada

### Specifications

- Stainless steel bowl
- 20 mm stainless steel breaker bar
- One piece cast stainless steel dough hook
- Two electromechanical timers
- Two speed automatic speed change
- ETL certified
- 208-220 Volt 1 or 3 phase

### Características

- Artesa de inox
- Eje central de 20 mm
- Espiral de inox de fundicion
- Dos relojes digitales
- Dos velocidades con cambio velocidad automatico
- Certificado ETL
- 208-220 V 1 O 3 fases



### Technical Data (Informacion Tecnica)

Model (Modelo)	DIMENSIONS (DIMENSIONES)				CAPACITIES (CAPACIDADES)			Electrical Electricidad (amps)	Weight Peso (lbs/kg)
	A (in/cm)	B (in/cm)	C (in/cm)	D (in/cm)	Dough Masa (lbs/kg)	Flour Amasar (lbs/kg)	Quarts/ Liters		
HD40	22 / 56	33 / 84	45 / 114	33 / 84	88 / 40	44 / 20	48 / 45	11	660 / 299