



Bakery Commercial Flour Mixer Stirring Mixer Pasta Bread Dough Kneading Machine/ Dough Mixer

Specifications :

Payment Terms	L/C T/T Western Union
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Detail Introduction :

WH Series Dough Mixer

Function: The dough mixer is to mix up the flour powder, water and other ingredients into dough.

Technical parameters:

Model	Batch Size	Time of Mixing (min)	Voltage	Power supply	Power of Tipping motor	Measurement LxWxH (mm)
WH25	25kg	10-25	380V	1.5kw	-	880x460x886
WH50	50kg	10-25	380V	3kw	0.37kw	1110x630x1070
WH75	75kg	10-25	380V	4kw	0.37kw	1188x710x1220
WH100	100kg	10-25	380V	5.5kw	0.37kw	1250x740x1300
WH125	125kg	10-25	380V	7.5kw	0.37kw	1540x800x1375
WH150	150kg	10-25	380V	9.5kw	0.37kw	1400x900x1450
WH250	250kg	10-25	380V	11kw	0.55kw	1600x1000x1650
WH500	500kg	10-25	380V	45kw	2.2kw	2960x1650x2632