

Preparation cold

Dough processing



PK 25

Spiral mixer

Model PK 25

- Material: (housing) reinforced steel, powder coated
- (container, spiral, central axis and protective grille) stainless steel
- Spiral kneading hook made of cast steel
- All rotating parts of the transmission system are mounted on ball bearings
- Self-lubricant gear box
- For approx. 12-18 kg dough
- 4 rolls included with enth. (not pre-assembled)
- Container (fixed): Ø 360 x H 210 mm

Model	Order no.	GTIN	Price
PK 25	395-1020	4017337 395002	1.375,00 €
⚡ 400 V - 50 Hz - 1,1 kW		📏 W 400 x D 720 x H 620 mm	⚖️ 100 kg



PK 50

Spiral mixer

Model PK 50

- Material: (housing) reinforced steel, powder coated
- (container, spiral, central axis and protective grille) stainless steel
- Spiral kneading hook made of cast steel
- All rotating parts of the transmission system are mounted on ball bearings
- Self-lubricant gear box
- For approx. 12-18 kg dough
- 4 rolls included with enth. (not pre-assembled)
- Container (fixed): Ø 360 x H 210 mm

Model	Order no.	GTIN	Price
PK 50	395-1025	4017337 395026	2.100,00 €
⚡ 400 V - 50 Hz - 2 kW		📏 500 x D 840 x H 720 mm	⚖️ 143 kg



PK 50-2V

Spiral mixer

Model PK 50-2V

- Material: (housing) reinforced steel, powder coated
- (Container, spiral, central axis and protective grille) stainless steel
- Spiral dough hook made of cast steel
- 2 speed levels
- All rotating parts of the transmission system are mounted on ball bearings
- Reduction gear self-lubricating
- For approx. 25-38 kg dough
- 4 castors included in delivery (not pre-assembled)
- Container (fixed): Ø 450 x H 260 mm

Model	Order no.	GTIN	Price
PK 50-2V	395-1005	4017337052325	2.460,00 €
⚡ 400 V - 50 Hz - 1,1 kW		📏 W 400 x D 720 x H 620 mm	⚖️ 100 kg