

# Preparation cold

## Dough processing



PR 10

### Planetary mixer

#### Model PR 10

- Material: (housing) steel, powder coated (container, protective grille) stainless steel
- Incl. 3 kneading attachments (flat beater, whisk and dough hook)
- For approx. 3 kg of dough
- 3 speeds
- Container: Ø 244 x H 285 mm

Model	Order no.	GTIN	Price
PR 10	395-1038	4017337 395064	1.095,00 €
230 V - 50 Hz - 0,45 kW	W 445 x D 366 x H 645 mm	kg 69	



PR 20

### Planetary mixer

#### Model PR 20

- Material: (housing) steel, powder coated (container, protective grille) stainless steel
- Incl. 3 kneading attachments (flat beater, whisk and dough hook)
- For approx. 6 kg of dough
- 3 speeds
- Container: Ø 318 x H 290 mm

Model	Order no.	GTIN	Price
PR 20	395-1036	4017337 395071	1.499,00 €
230 V - 50 Hz - 0,75 kW	W 550 x D 420 x H 790 mm	kg 106	



TERAMO 1

### Dough roller machine

#### Model TERAMO 1

- Material: (housing) stainless steel
- Dough diameter: 100 - 300 mm
- Dough weight: 50 - 500 g
- Dough thickness: 0.5 - 5.5 mm

Model	Order no.	GTIN	Price
TERAMO 1	395-1040	4017337 395057	1.305,00 €
230 V - 50 Hz - 0,37 kW	W 530 x D 480 x H 560 mm	kg 52	