Electrolux

Dough Mixers
12 liter Spiral Dough Kneader, 1 Speed

ITEM #

MODEL #

NAME #

SIS #

AIA #



Dough Mixers

12 liter Spiral Dough Kneader, 1 Speed

291250 (ZSP10) Spiral Dough Kneader, 12 liter, 1 Speed - 400V/3/50

Short Form Specification

Item No.

Floor dough kneader to process cereal flour doughs and pastries for pizza houses, bakeries and pastries. The process consist on mixing the ingredients thanks to a stainless steel spiral mixer arm synchronised with bowl rotation (motorized not removable bowl).

Body is in painted steel, the 12 litre capacity bowl and spiral mixer arm in stainless steel. The transparent safety screen allows ingredients to be added without stopping the machine. Equipped with a low voltage control panel with buttons and safety device to stop the machine when the protection screen is opened. 1 speed= 126 rpm - spiral arm, 11 rpm - bowl.

Main Features

- Spiral dough kneader with motorized bowl (not removable).
- Transparent protective screen to reduce flour dust release in the work area during slow kneading.
- Safety device to stop the machine when the protection grid is opened.
- Low voltage control panel, with buttons.
- Working capacity: 10 kg of dough.

Construction

- Constructed in painted steel.
- Spiral mixer arm and bowl in stainless steel.
- High capacity 12 liter rounded-bottom bowl for easier cleaning.
- Single speed.
- Power: 550 watts.

Optional Accessories

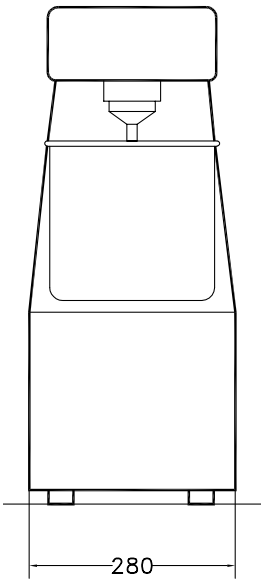
• Kit wheels with brakes for Spiral kneaders 12-49lt	PNC 650042 ❑

APPROVAL:

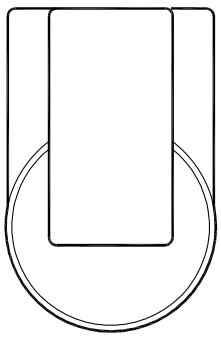
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Front

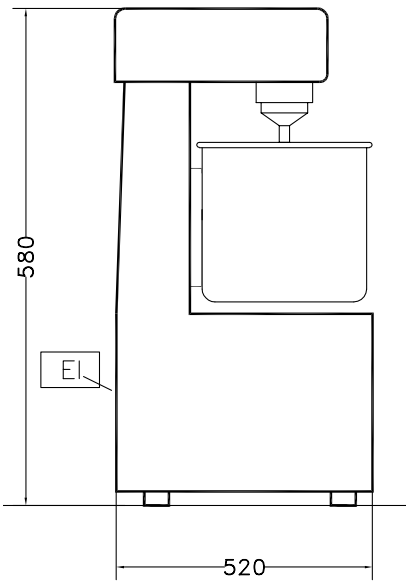


Top



EI = Electrical inlet (power)

Side



Electric

Supply voltage:	
291250 (ZSP10)	400 V/3N ph/50 Hz
Total Watts:	0.55 kW

Key Information:

Capacity:	10 kg
Bowl capacity:	12 lt
External dimensions, Height:	580 mm
External dimensions, Width:	280 mm
External dimensions, Depth:	520 mm
Shipping weight:	55 kg

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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