



Dough Mixer

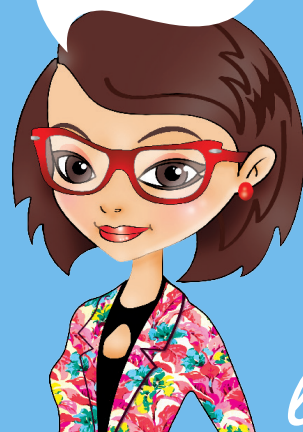
ECONOMY

LLK's economy dough mixers are ideal for any establishment where some muscle powered mixing is required. There are four sizes available: 21L, 32L, 41L and the monstrous 48L.

The Italian built mixers are designed to produce all types of dough, primarily soft dough such as bread and pizza. The machines are finished with scratch-proof white paint, and all parts that come into contact with food (basin, spiral and breaker) are made of stainless steel. For safety reasons the bowl guard is fitted with a cut-out microswitch.

Perfect for small kitchens, these dough spiral mixers come fitted with castors as standard, making it easy to roll into the kitchen when required for action and safely out of the way once the job is done. Simple on and off controls alongside a timer, make this mixer an easy-to-use option for any kitchen.

Ideal for smaller establishments with a budget!



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llk

Specifications...

- Compact design, space saving shape with castors
- Patented technology
- Easy to use, simple controls
- Stainless steel bowl, hook and breaker
- Designed and produced in Italy

Model	Mixer Dimensions			Bowl Dimensions		Dough Capacity	Weight	Loading
	H	W	D	H	Ø			
LLKSM21	670	400	630	210	360	17kg / 21 litres	69kg	0.75Kw - 13 Amp
LLKSM32	750	440	680	260	400	25kg / 32 litres	95kg	1.1Kw - 13 Amp
LLKSM41	770	495	800	260	450	36kg / 41 litres	96kg	1.1Kw - 13 Amp
LLKSM48	770	495	800	300	450	43kg / 48 litres	109kg	1.5Kw - 13 Amp

Twin speed and three phase available to special order.

Suggested Products...

Here are some other LLK products that may interest you.



Cuppone Tiziano
LLKTZ6202



Cuppone Pizza Press
LLKP30



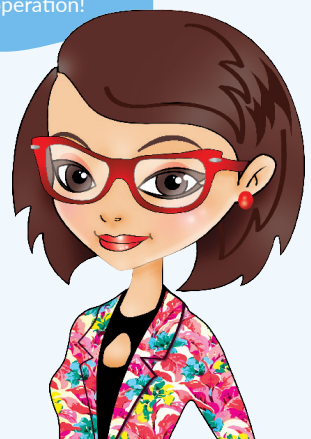
Dough Roller
LLKDR30



Cuppone Pizza
Accessories
AC4EK1

Economy spiral mixers are supplied with 1 years parts & labour warranty.

The first step to
a perfect pizza
operation!



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