



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: 20L, 33L, 40L and the monstrous 50L.

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 kneader rod) are made of stainless steel. For safety reasons there is a plastic bowl guard with a cut-out microswitch.

The gentle action of the spiral works the dough to mix it properly without raising the temperature.

Ideal for smaller establishments with a budget!



linda-lewis.co.uk

llk.

Specifications...

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

Model	H	W	D	Dough Capacity	Weight	Loading
LLKEM20	620	390	700	16kg / 20 litres	58kg	0.75Kw - 13 Amp
LLKEM30	710	430	780	25kg / 33 litres	88kg	1.1Kw - 13 Amp
LLKEM40	710	480	800	38kg / 40 litres	101kg	1.5Kw - 13 Amp
LLKEM50	710	530	850	42kg / 50 litres	106kg	1.5Kw - 13 Amp

Optional Extras

Twin speed, three phase available to order.

Suggested Products...

Here are some other LLK products that may interest you.



Cuppone Tiziano
LLKTZ6202



Cuppone Pizza Press
LLKP30



Pizza Former Roller
LLKPR30



Lilly Pizza Accessories
AL364

All dough mixers are supplied with 2 years parts and 1 year labour warranty.

The first step to
a perfect pizza
operation!

