

A complement for bakery, pastry and pizza

Electrolux offers a wide range of dough kneaders and dough sheeters to suit the needs of all bakery, pastry and pizza preparations.

25/40 lt fork kneaders (approx. 15/24 kg of dough per operation)

- ▶ 2 speed motor for **optimum kneading quality**: slow speed (45 rpm) and 2nd speed (90 rpm)
- ▶ **Precise control** with touch button panel with timer (0-59 min.)
- ▶ Welded base for added **support and stability**
- ▶ **Operator safety** assured thanks to the particular head raising and instantaneous locking system. The machine will not start if the bowl is not correctly placed on the base
- ▶ **Maximum hygiene** thanks to the transparent screen: allows products to be added during operation and avoids the emission of flour into the work area. Removable stainless steel bowl



BPO



ZSP

12 to 49 lt spiral kneaders (approx. 10/40 kg of dough per operation)

- ▶ **Sturdy and reliable** construction in painted steel
- ▶ When screen is raised the motor automatically stops, guaranteeing **operator safety**
- ▶ High capacity stainless steel bowl with rounded bottom **facilitates cleaning**
- ▶ **Extremely resistant** stainless steel mixing arm
- ▶ Carefully designed motor guarantees **long life and reliability**
- ▶ **Larger models** equipped with central shaft (38, 49 lt)

50 and 90 lt spiral kneaders (approx. 26/48 kg of dough per operation)

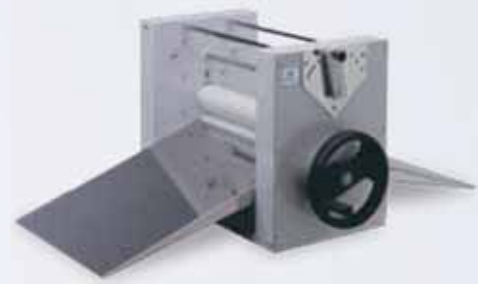
- ▶ **Sturdy and reliable** construction in painted steel
- ▶ Control panel with on/off switch and timer
- ▶ When screen is raised the motor automatically stops, guaranteeing **operator safety**
- ▶ Stainless steel bowl and spiral tool which prevents dough from rising
- ▶ **Two speed** kneading motor with manual speed variation
- ▶ **Protective screen** to avoid the emission of flour into the work area
- ▶ Rounded bottom stainless steel bowl **facilitates cleaning**



PSR

Manual dough sheeter - table top model

- ▶ **Compact** and easy to move
- ▶ Wire safety screen
- ▶ Teflon coated cylinders (Ø 60 mm)
- ▶ Working width: **400 mm**
- ▶ Removable stainless steel slides



LMP500

Motorized dough sheeter - table top model

- ▶ Wire safety screen
- ▶ Teflon coated removable slides facilitate the sliding of the dough
- ▶ Chrome plated steel cylinders (Ø 60 mm) may be adjusted depending on the thickness requested
- ▶ Working width: **500 mm**
- ▶ Manual lever to invert cylinder rotation
- ▶ Flour container fixed on the top of the machine
- ▶ Remote foot pedal to change rolling direction (optional accessory)

Motorized belt dough sheeters - table top and floor standing models

- ▶ Models with **1 speed** or **variable speed**
- ▶ Tables can be raised to **save space**
- ▶ Wire gratings with **safety** microswitch to stop motor if raised over a particular level
- ▶ Teflon coated removable slides facilitate the sliding of the dough
- ▶ Chrome plated steel cylinders (Ø 60 mm) may be adjusted depending on the thickness requested
- ▶ Manual lever to invert cylinder rotation
- ▶ Working widths: **500 mm** or **600 mm** (depending on model)
- ▶ Flour container fixed on the top of the machine
- ▶ Remote foot pedal to change rolling direction (optional accessory)



Remote foot pedal (optional)



Cutting module for croissants (optional on selected models)