



METCALFE DK12

12 QUARTS (13.6 LITRES)
DOUGH MIXER/KNEADER

METCALFE DK12

The Metcalfe DK 12 is a 12 Qt. (13.6 litre) Dough Mixer/Kneader and is ideal for preparing pizzas, heavy dough, croissants in addition to sausage and paté mixes. It operates like a baker's kneader and has a constant tool speed of 70 r.p.m. Pizzerias, Restaurants and other food outlets find it an invaluable friend in food preparation. Design features include Removable Tool & Bowl and adjustable bowl braking device



SPECIFICATIONS:

Dimensions: Height 42cm (16½ ins)
Width 35cm (13¾ ins)
Depth 50cm (19¾ ins)

Capacity: approx. 5Kgs. (11 lbs) ie.
2Kg. flour and 1½Kg water
mixed in 10 minutes approx.

Weight: approx. 17Kgs. (38 lbs)

Motor: ¾ h.p 600W. 220/240V -
50HZ Single Phase

