

EASY LINE 20KG DOUGH MIXER

SUNEASY20



PRODUCT FEATURES

The professional spiral kneading machine for your kitchen, the Easy Line has remarkable features and is designed to meet the needs of professionals in the industry.

The Easy Line can handle a wide range of doughs, from 60% to 80% moisture . Whether it's bread, classic pizza, Neapolitan pizza, focaccia, pinsa romana, panettone or other specialties, this spiral dough mixer is ready to meet your culinary needs.

Mixing capacity from 6 to 20 kg.

High resistance stainless steel bowl, spiral arm and breaking bar.

Stainless steel safety guard.

Pre-lubricated ball bearing transmission.

Standard bowl reverse.

Speed 50/300 rpm.

Non-toxic powdered epoxy certified coating. Electrical system and safety devices realised in accordance with CE regulation.

TECHNICAL SPECIFICATIONS

Model	LxWxH (mm)	Power (kW)	Weight (kg)	Dough Capacity (kg)	Flour Capacity (kg)	Bowl Vol. (Litres)	Electrical Connection
SUNEASY20	400x670x630	1.1	55	30	12	25	240V/1pH/50Hz