

10KG DOUGH MIXER: EVO LINE

SUNEVO10



PRODUCT FEATURES

Evo 10kg Spiral Dough Mixer, a sleek and powerful kitchen companion. With 20 programmable recipes, variable speeds, and an advanced infra-red temperature sensor, this mixer ensures precise and consistent results. The user-friendly touch screen control panel makes it easy to operate. Its curvy body comes in three stunning colors, while its compact size and lightweight design make it perfect for any countertop.

- Touch screen control panel
- Infrared temperature sensor
- LED lights to illuminate the pool
- Reverse gear
- 3 available colors

TOUCH SCREEN CONTROL PANEL

It allows up to 20 different recipes to be stored in 6 steps each, ensuring consistent, high-quality doughs every time.

INFRARED TEMPERATURE SENSOR

It measures the instantaneous temperature of the dough, keeping it under control at all times. A maximum temperature can be set, allowing the mixer to be stopped when that temperature is reached.

REVERSE COURSE

To make pre-doughs like biga, autolyse, sponge, and others.

LED LIGHTS TO ILLUMINATE THE DOUGH

They illuminate the inside of the tank, allowing the dough to be kept under control at all stages of processing.

INVERTER

Thanks to the inverter, the spiral speed can be adjusted from 50 to 300 rpm. This allows you to work with any type of dough according to your needs

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Weight (kg)	Power (kW)	Bowl Volume (Litre)	Flour Capacity (kg)	Dough Capacity (kg)	Variable Speed(rpm)	Electrical Connection
SUNEVO10	300x500x530	40	0.55	12	6	10	50-300	230V/1pH/50Hz