

COMMERCIAL DOUGH KNEADER

Maxel Dough Kneader makes your cooking faster and easier. It helps prepare dough of any quantity, in the correct proportion and consistency.

It comes equipped with an SS drum which boasts of a sturdy body and can knead a batch of dough in 5-6 mins. The machine is also “user-friendly” and has several safety measures in place.



Features



Heavy Body Build



Cast Iron Wheels



Powerful Gear
Box



Belt Guard
For Safety



Leg Bush For Noise
Absorbance And Stability



High Quality
Break Shoes



Very Less
Kneading Time



Rotating Drums
For Faster Kneading

COMMERCIAL DOUGH KNEADER



Technical Specifications

Product Code	Output Capacity in kg	Input Capacity in kg	Motor Power in HP	Motor Phase	Kneading Time in Minutes	Vessel Size (Dia x H)	Machine Dimension (LxBxH)	Machine Weight in kg
LEP006	10	7	0.75	1	5	20" x 15"	42"x21"x35"	85
LEP030	15	12	1	1	5	22" x 15"	44"x23"x35"	90
LEP947	15	12	1	3	5	22" x 15"	44"x23"x35"	90
LEP087	20	16	1.5	1	5	23" x 15"	46"x24"x38"	105
LEP938	20	16	1.5	3	5	23" x 15"	46"x24"x38"	105
LEP108	25	21	1.5	1	5	25" x 15"	48"x26"x38"	110
LEP117	25	21	1.5	3	5	25" x 15"	48"x26"x38"	110
LEP116	30	25	2	1	5	26" x 16"	50"x28"x38"	115
LEP122	40	35	2	1	5	28" x 18"	52"x30"x42"	160
LEP117	30	25	2	3	5	26" x 16"	50"x28"x38"	115
LEP123	40	35	2	3	5	28" x 18"	52"x30"x42"	160

Machines with above product codes operate on 220V, 50 Hz.
For 110V, 60 Hz and 304 Grade SS variants, please visit our website

*Above data is subject to change without any prior notice