

Product Name :
Dough Kneader Machine

Product Code :
MM-CHINA11003-0026



Description :

Dough Kneader Machine

Technical Specification :

Violently tearing raw flour networks with weak, single-action mixers inevitably generates catastrophic friction heat, destroying crucial yeast activity before the dough even leaves the bowl. Engineered strictly to command massive hydration and highly structured gluten development, our commercial spiral dough kneader machine fundamentally revolutionizes high-yield batch mixing.

By simultaneously driving the massive SUS304 spiral hook and the heavy stainless steel bowl in perfectly synchronized rotation, this immense 4.5KW high-torque system gently stretches and folds up to 80kg of wet dough per batch.

It aggressively builds profound gluten elasticity while critically maintaining cold dough temperatures, locking in the fundamental quality of your finest artisan breads and dense pizza crusts.

The large processing capacity of 200kg/h, which would save the mass of labor and cost.

Homogeneous mixing and stable working, low noise.

Process all kinds of flour and similar material mixtures.

Stainless steel ensures food hygiene.

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