



Universal kitchen machine / universelle Küchenmaschine
DMV20ST

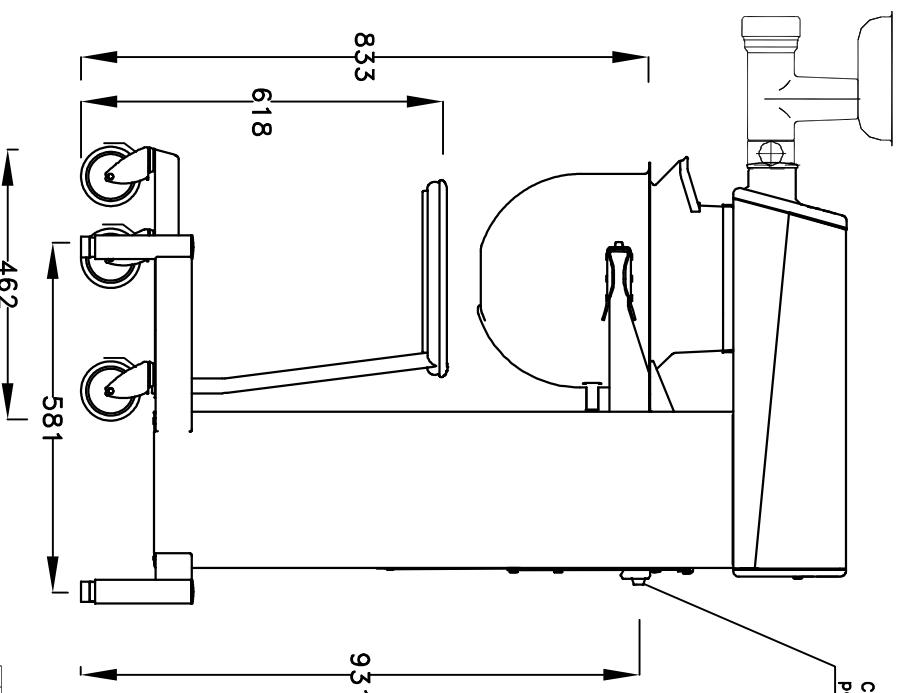
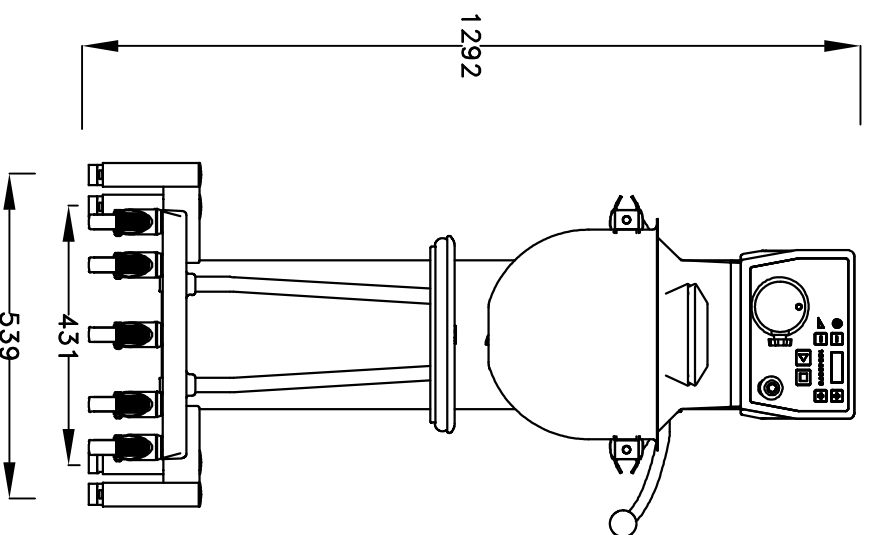
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Universal kitchen machine DMV20ST

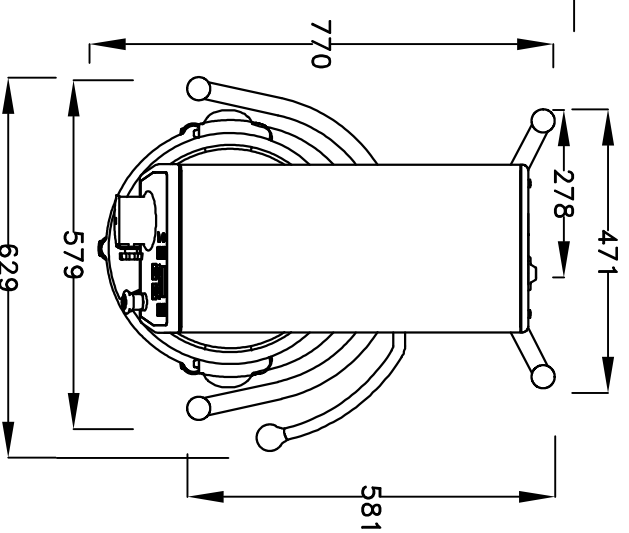
Total capacity.....0,75 KW
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Marine Execution

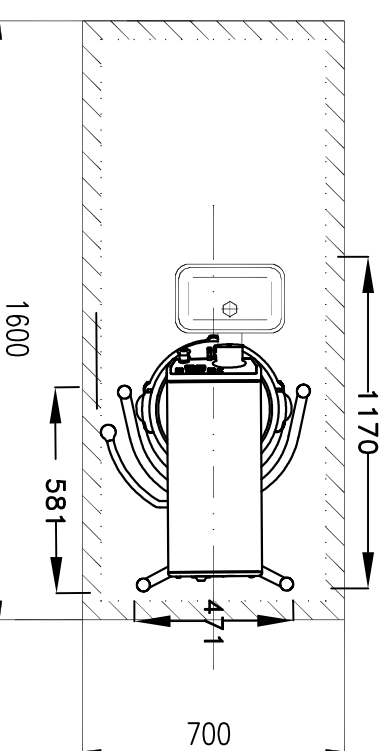
- Floor model with stand.
- Stainless steel housing.
- Capacity:
 - 0,75 kW
 - 20 liters stainless steel bowl.
- Safety guard for bowl.
- Emergency stop.
- IP44!
- Up to 350 rpm.
- Strong enough as dough kneading machine.
- Heavy construction for use on ships.
- Bowl is placed on a movable trolley.
- Motor protection, switches and control panel for stepless speed regulation 0-100% are factory mounted.
- Practically free of maintenance.
- Accessoires:
 - 1- Beater
 - 1- Whip
 - 1- Hook.
- Extra equipment with bayonet connection is included if specified below:



Cable gland /
power connection

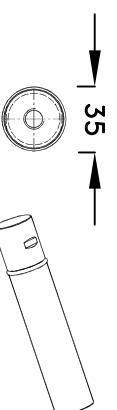
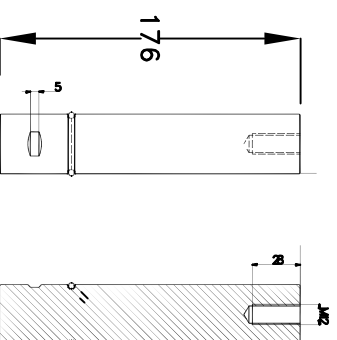


Recommended free space for
handling of additional equipment
such as meat mincer and
vegetable cutter.



MOUNTING of the machine to ground:

1. Remove standard legs.
2. Mount the 4 stainless steel legs
which has come with the machine.
3. Adjust the height and weld the
legs to the ground.



Dough-Mixing-machine
DMV20 with stand

date: 11.08.2018
oper:

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Hamburg

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rev. 00

