



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:

Meatmincer:

Capacity : 150 Kg/h

-Complete with Bajonet-Connection to the mixing- and dough kneading machine.

-With following equipment:

- a) Meat tray.
- b) Intermediate bearing
(only with 20l - 80l machines)
- c) Breaker plate 4,5mm.
- d) Knife.

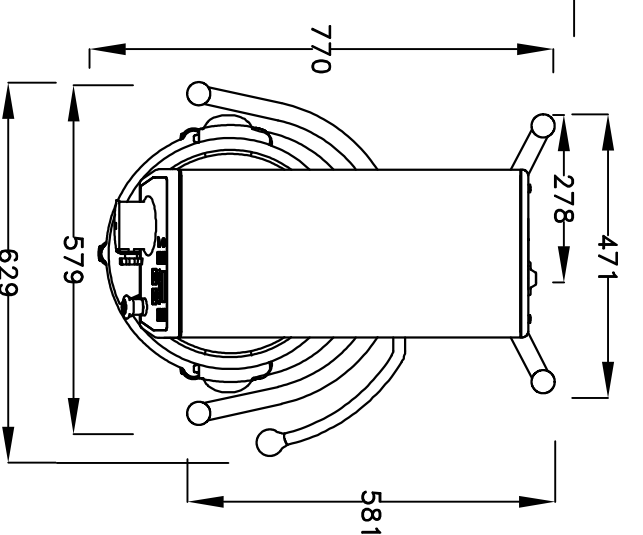
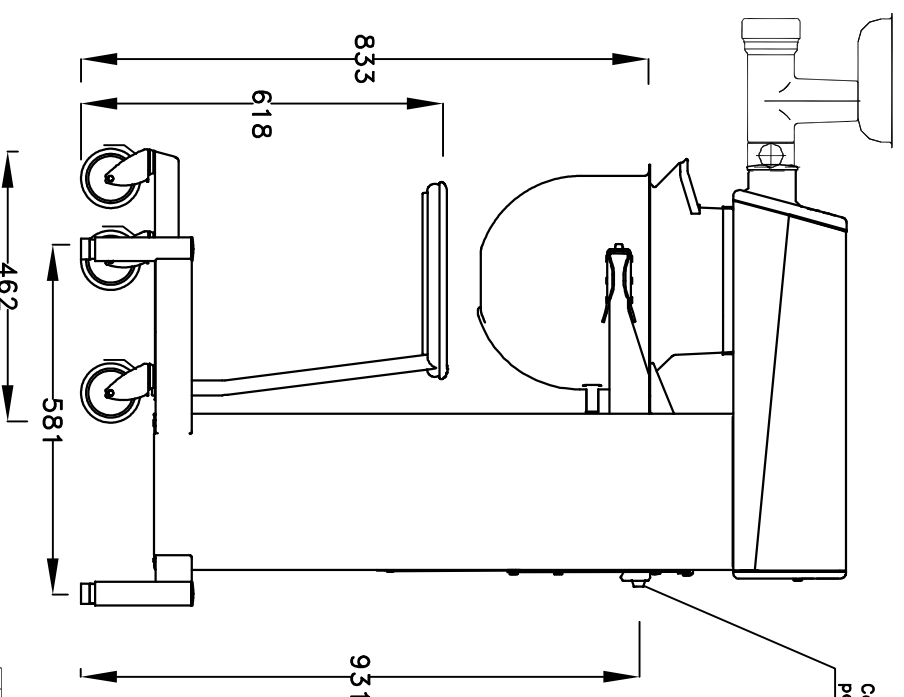
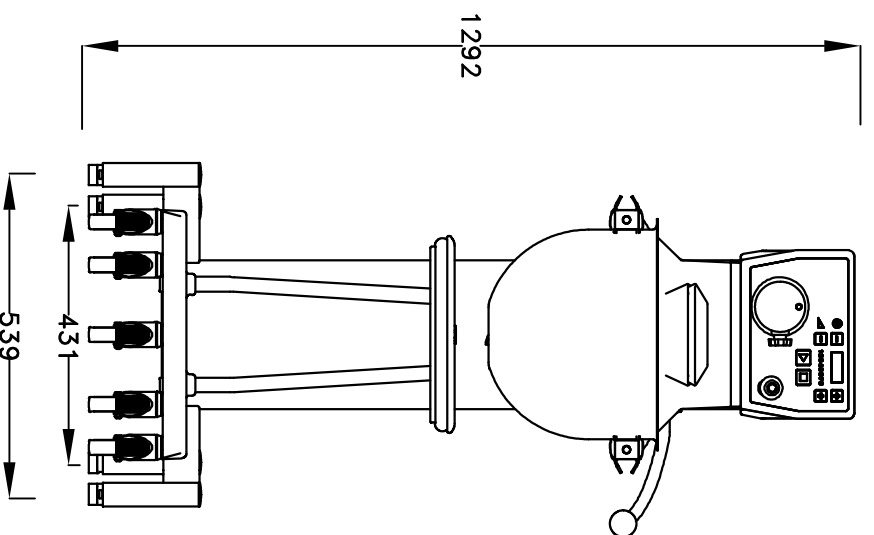
Vegetable cutter:

Capacity : 150 Kg/h

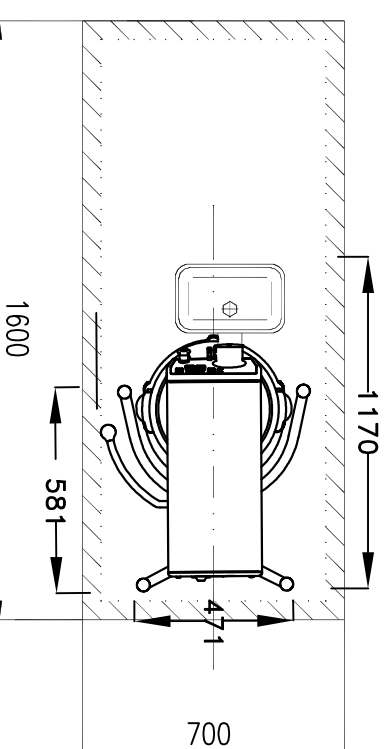
- Complete with Bajonet-Connection to the mixing- and dough kneading machine.

- Complete with the following discs:

- 1- disc, adjustable from 0-8 mm.



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.

