

Ankor Dough Mixer 30Lt

PRODUCT CODE NOT STATED | BRAND Ankor



CAPACITY	POWER	VOLTAGE	DIMENSIONS
30Lt \ (Dry flour 12KGl)	1.6kW	400V - 3 PHASE - 50Hz	880 X 470 X 1000MM

PRODUCT OVERVIEW

Ankor 30Lt dough mixer for small bakeries and pizzerias. Features fixed head and bowl, spiral design, silent transmission, stainless steel safety grid, castors for mobility, and electronic timer. Available in single- or dual-speed models.

KEY FEATURES

- Fixed head and mixing bowl design
- Spiral mixing mechanism for efficient dough preparation
- Silent transmission system for quiet operation

TECHNICAL SPECIFICATIONS

BRAND	Ankor
BOWL SIZE	380 X 260MM
ROTATION SPEED BOWL/HOOK	Dual speed - 16/101 RPM
MODEL VARIANTS	DMA3020 \ (single-speedl), DMA3030, DMA3040, DMA3050 \ (dual-speedl)
CONTROL PANEL	Start/Stop buttons, speed selector, timer dial
SAFETY GRID	Stainless steel
DRIVE SYSTEM	Upgraded belt and chain drive
MOBILITY	Equipped with castors