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Технические характеристики на тестомесы ZZ-240, ZZ-60, ZZ-40, ZZ-120, ZZ-80 компании **CNIX**



Brand Name : Dough mixer-80L

Product Model : ZZ-80

high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users secure...

Product description

zz Series double speed and surface machine is my reference to the advanced product development company specializing in the baking industry products.

The series and the surface plane of the blender and mixing barrel can be operated simultaneously, using a spiral stirrer, stir the dough bar high, well into the furnace expansion force, reduce production costs, two-speed partner, barrels have positive, easy to operate, freely control the mixing time, simple to use, easy maintenance, is a good assistant bakery for canteens, restaurants and production of dough used.

Features:

1 Faces a barrel: high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users more secure in their work.

2 The surface fastener: hook outer diameter of the spiral stirring, stirring speed, stirring tissue without cutting the dough, so that the temperature rising rate of the dough to a minimum, and increases the amount of water absorption, so that the dough fine quality and increase flexibility.

3 Machine body and cover: Humanized operation panel, you can transform any operation, there are timing, according to different needs time to adjust, allowing the mixer to be a good helper for your work, welded chassis with steel bending, body through a special anti-rust treatment, no embroidery technology, using an electrostatic powder coating easy to clean, durable, long life.

Technical parameters:

Product model:ZZ-80

Power supply: ~3N/380V/50Hz

Specified Power:2.2/3.3kw/h

Mixing Speed: 125/250r/min

Bowl Speed: 10/20r/min

Bowl Capacity:84L

Overall Dimension: 1050x600x1150mm

Productivity: 35kg Powder

Tub Thickness: 2.5mm



Brand Name : Dough mixer 240L

Product Model : ZZ-240

freely control the mixing time, simple to use, easy maintenance, is a good assistant bakery for canteens, restaurants and production of dough used.

Product description

zz Series double speed and surface machine is my reference to the advanced product development company specializing in the baking industry products.

The series and the surface plane of the blender and mixing barrel can be operated simultaneously, using a spiral stirrer, stir the dough bar high, well into the furnace expansion force, reduce production costs, two-speed partner, barrels have positive, easy to operate, freely control the mixing time, simple to use, easy maintenance, is a good assistant bakery for canteens, restaurants and production of dough used.

Features:

1 Faces a barrel: high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users more secure in their work.

2 The surface fastener: hook outer diameter of the spiral stirring, stirring speed, stirring tissue without cutting the dough, so that the temperature rising rate of the dough to a minimum, and increases the amount of water absorption, so that the dough fine quality and increase flexibility.

3 Machine body and cover: Humanized operation panel, you can transform any operation, there are timing, according to different needs time to adjust, allowing the mixer to be a good helper for your work, welded chassis with steel bending, body through a special anti-rust treatment, no embroidery technology, using an electrostatic powder coating easy to clean, durable, long life.

Technical parameters:

Product model: ZZ-240

Power supply: ~3N/380V/50Hz

Specified Power: 4.0/7.5kw/h

Mixing Speed: 125/250r/min

Bowl Speed: 10/20r/min

Bowl Capacity: 240L

Overall Dimension: 1420x880x1580mm

Productivity: 100kg Powder

Tub Thickness: 3.5mm



Brand Name : Dough mixer 120L

Product Model : ZZ-120

high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users more secure in their work.

Product description

ZZ Series double speed and surface machine is my reference to the advanced product development company specializing in the baking industry products.

The series and the surface plane of the blender and mixing barrel can be operated simultaneously, using a spiral stirrer, stir the dough bar high, well into the furnace expansion force, reduce production costs, two-speed partner, barrels have positive, easy to operate, freely control the mixing time, simple to use, easy maintenance, is a good assistant bakery for canteens, restaurants and production of dough used.

Features:

1 Faces a barrel: high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users more secure in their work.

2 The surface fastener: hook outer diameter of the spiral stirring, stirring speed, stirring tissue without cutting the dough, so that the temperature rising rate of the dough to a minimum, and increases the amount of water absorption, so that the dough fine quality and increase flexibility.

3 Machine body and cover: Humanized operation panel, you can transform any operation, there are timing, according to different needs time to adjust, allowing the mixer to be a good helper for your work, welded chassis with steel bending, body through a special anti-rust treatment, no embroidery technology, using an electrostatic powder coating easy to clean, durable, long life.

Technical parameters:

Product model: ZZ-120

Power supply: ~3N/380V/50Hz

Specified Power: 3/4.5kw/h

Mixing Speed: 125/250r/min

Bowl Speed: 10/20r/min

Bowl Capacity: 122L

Overall Dimension: 1200x690x1330mm

Productivity: 50kg Powder

Tub Thickness: 3.5mm



Brand Name : Dough mixer 60L

Product Model : ZZ-60

The surface fastener: hook outer diameter of the spiral stirring, stirring speed, stirring tissue without cutting the dough.

Product description

ZZ Series double speed and surface machine is my reference to the advanced product development company specializing in the baking industry products.

The series and the surface plane of the blender and mixing barrel can be operated simultaneously, using a spiral stirrer, stir the dough bar high, well into the furnace expansion force, reduce production costs, two-speed partner, barrels have positive, easy to operate, freely control the mixing time, simple to use, easy maintenance, is a good assistant bakery for canteens, restaurants and production of dough used.

Features:

1 Faces a barrel: high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users more secure in their work.

2 The surface fastener: hook outer diameter of the spiral stirring, stirring speed, stirring tissue without cutting the dough, so that the temperature rising rate of the dough to a minimum, and increases the amount of water absorption, so that the dough fine quality and increase flexibility.

3 Machine body and cover: Humanized operation panel, you can transform any operation, there are timing, according to different needs time to adjust, allowing the mixer to be a good helper for your work, welded chassis with steel bending, body through a special anti-rust treatment, no embroidery technology, using an electrostatic powder coating easy to clean, durable, long life.

Technical parameters:

Product model: ZZ-60

Power supply: ~3N/380V/50Hz

Specified Power: 1.5/2.4kw/h

Mixing Speed: 115/230r/min

Bowl Speed: 10/20r/min

Bowl Capacity: 68L

Overall Dimension: 1035x610x1150mm

Productivity: 25kg Powder

Tub Thickness: 2.5mm



Brand Name : Dough mixer 40L

Product Model : ZZ-40

Faces a barrel: high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net.

Product description

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The series and the surface plane of the blender and mixing barrel can be operated simultaneously, using a spiral stirrer, stir the dough bar high, well into the furnace expansion force, reduce production costs, two-speed partner, barrels have positive, easy to operate, freely control the mixing time, simple to use, easy maintenance, is a good assistant bakery for canteens, restaurants and production of dough used.

Features:

1 Faces a barrel: high grade stainless steel mixing tank, solid and durable, easy to clean, especially above the mixing tube fitted with a safety net, allowing users more secure in their work.

2 The surface fastener: hook outer diameter of the spiral stirring, stirring speed, stirring tissue without cutting the dough, so that the temperature rising rate of the dough to a minimum, and increases the amount of water absorption, so that the dough fine quality and increase flexibility.

3 Machine body and cover: Humanized operation panel, you can transform any operation, there are timing, according to different needs time to adjust, allowing the mixer to be a good helper for your work, welded chassis with steel bending, body through a special anti-rust treatment, no embroidery technology, using an electrostatic powder coating easy to clean, durable, long life.

Technical parameters:

Product model:ZZ-40

Power supply: ~3N/380V/50Hz

Specified Power:0.85/1.5kw/h

Mixing Speed: 114/230r/min

Bowl Speed: 12/24r/min

Bowl Capacity:48L

Overall Dimension: 920x510x1050mm

Productivity: 16kg Powder

Tub Thickness: 2.0mm

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