

COSMOS® DN



COSMOS® DOUGH KNEADER

Dough kneaders helps preparing Attas with various capacities in a lesser time. Attas are kneaded in hygienic manner with equal proportion and exact output. This machine are very much user friendly for many places with safety.

FEATURES

Bowl and kneading shaft made of stainless steel.

Rugged MS construction - Painted.

Powerful gear driven.

Robust and durable.

Drum and kneading arm are made of high quality Stainless Steel.

The body is made of MS construction with painted finish.

The powerful gear driven motor enables kneading in 12 to 20 minutes.

Capacities available are 5, 10, 15, 20, 25, 40 and 50 kgs

Ideal for: Restaurants, Industrial Canteens & Catering.

TECHNICAL SPECIFICATIONS

Model	DN 5	DN 10	DN 15	DN 20	DN 25	DN 40	DN 50
Capacity / Batch:	4 kgs Dough	8 Kgs Dough	12 Kg Dough	16 Kgs Dough	20Kgs Dough	35 Kgs Dough	45 Kgs Dough
Electrical:	220V 1Phase 0.5HP motor	220V 1 Phase 1HP motor	440V 3Phase 1.5HP motor	440V 3Phase 2HP motor	440V 3Phase 2HP motor	440V 3Phase 3HP motor	440V 3Phase 5HP motor
Duration / Batch:	10 minute	12 minutes	15 minutes	15 minutes	15 minutes	20 minutes	25 minutes
Dimensions (WxDxH):	1070x480x860 mm	1170x525x975 mm	1200x550x975 mm	1300x625x1000 mm	1432x685x1120 mm	1540x780x1155 mm	1600x800x1200 mm
Net Weight:	105 Kgs	116 Kgs	125 Kgs	175 Kgs	180 Kgs	190 Kgs	210 Kgs