

Are you looking for a dough kneader machine?

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Dough Kneader Machine - Bakery and restaurant equipment

The **dough kneader machine** is used by commercial activities which produce food, in particular restaurants, pizzerias, cake shops and catering societies using this kind of item for *heavy duty kneading*. These machines are built of strong materials, like stainless steel which ensures great resistance.

Thanks to its rotating arms and bowls, the *working of the dough* is easier and takes lesser time; in addition the dough kneader machine ensures a good absorption of the water and consequently a better fermentation. Every dough machine consists of: a bowl, which moves at a slow speed, and a **dough kneader's arm** which are made of stainless steel; a steel case which is protected by a heat-resistant coating; a spiral and wire guard a chain transfer and an electric circuit.

Operating a dough kneader machine

In order to have an uniform mixing, the dough kneader's bowl is rotated clockwise and the arm rotates in anticlockwise direction. The **dough kneader machine** is provided of a "V" belt in order to ensure safety, and operation should be handled by professionals and with care. If you are interested in one of our dough kneaders machines fill in the form, we will get in touch immediately to provide information on the technical specifics, the installation process and safety measures for the best use.

Further information and details:

[dough kneader machine](#) | [bread kneading machine](#)