# Dough Mixer

# **ML** Series

#### **Features**

Suitable for mixing dough. Butter and moisture content below 75%. 2 speed levels. Two-way rotary bowl can knead, rub, pinch, mix, twist and roll dough like hand gestures. Quickly accomplish stirring task. The handsome stainless steel mixing bowl. Mesh safety cover and dough hook, beater, and whisk. Comply with hygiene regulations and suitable for restaurants and small factories.

## **ML-22**

Dimensions: 820(L) x 700(W) x 1,340(H) mm Power: 2.25 kW Capacity: 70 L, Capacity(Flour): 22 kg Including: 2 Bowls, 1 Hook, 1 Whip, 1 Beater, 1 castor Weight (Net): 400 kg

## **ML-202E**

Dimensions: 1,090(L) x 670(W) x 1,140(H) mm Power: 5.1 kW Capacity(Flour): 50 kg Weight (Net): 370 kg





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