

FOOD MACHINERY

TT-D11 / TT-D12 / TT-D25



Efficient & Effective

DOUGH MIXER

Our **Dough Mixer** helps automates the repetitive tasks of stirring, whisking, or beating. When the beaters are replaced by a dough hook, the mixer may also be used to knead.

Features:

- One key operation.
- Upgrade capacity.
- High efficiency and low power consumption.
- Save time and man power.
- Easy to clean.
- Thickened stainless steel.



Model	TT-D11	TT-D12	TT-D25
Dough Capacity (kg)	10 – 15	20 – 25	30 – 50
Speed (r/min)	50	40	40
Voltage (v)	220	220	220
Power (kw)	1.1	1.5	2.2
Weight (kg)	80	95	140
Dimensions (LxWxH) mm	640x490x770	730x550x770	930x680x970

QUALITY

Designs and specifications are subject to change for improvement without prior notice.

2009 - Rev. 8 (AUG 2022)