



Excellence since 1928

DK12

12 QUARTS (13.6 LITRES)
DOUGH MIXER/KNEADER

by



METCALFE DK12

The Metcalfe DK12 is a 12 Qt. (13.6 litre) Dough Mixer/Kneader and is ideal for preparing pizzas, heavy dough and croissants in addition to sausage and pate mixes. It operates like a baker's kneader and has a constant tool speed of 70 rpm. Pizzerias, restaurants and other food outlets find it an invaluable friend in food preparation. Design features include removable tool & bowl and adjustable bowl braking device.



SPECIFICATIONS

Overall dimensions mm H x W x D	Capacity	Weight kgs	Motor hp	Power
420 x 350 x 500	5kgs (11lbs) i.e. 2kg flour & 1.5kg water mixed in approx 10 mins	17 (38lbs)	0.75	220/240 volt 600 watt 50Hz

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