BOMANN[®]



- Robust kneading machine with resistant metal gear
- 8 speed levels (0/1/2/3/4/5/6 + pulse)
- Extra-large 10 litre stainless steel bowl for max. 6-6.5 kg dough preparation
- High-performance long-life professional motor (1500 watt)
- Consistent performance due to load-dependent electronic rotation speed control
- Aluminium die-cast kneading hooks for heavy dough like yeast dough, bread dough or pasta dough
- Aluminium die-cast stirring hook for light dough like short pastry dough, crumble dough or sponge mixture
- Stainless steel whisk for whipping

Article no.: 660 362 Article EAN-Code: 4 004 470 xxx xxx Exportpack EAN-Code: 4 004 470 xxx xxx Color: Titan Article no.: 660 361 Article EAN-Code: 4 004 470 xxx xxx

4 004 470 xxx xxx Exportpack EAN-Code: 1 piece

20"/40"/HQ Container: 487 / 999 / 1129

- of egg white, cream, meringue and many others
- 35° swivelling multi-purpose arm
- Unlocking mechanism for multipurpose arm
- Safety circuit machine stops when lifting the arm
- Rotary switch (white illuminated)
- High quality chrome application
- Transparent splash guard lid with refill opening
- Soft start for slow mixing
- Easy to operate and to clean
- High stability due to suction feet
- Quick-action chuck for holding the
- 220-240 V, 50/60 Hz, 1500 W

Dimensions

Unit:



Stainless steel whisk



Aluminium die-cast dough hook



Aluminium die-cast stirring hook



35° swivelling multifunction arm



Rotary switch (white illuminated)

C. Bomann GmbH Heinrich-Horten-Straße 17 47906 Kempen





(approx. W x H x D) and weight

413 x 387 x 268 mm; 6,39 kg

435 x 430 x 288 mm

