





- > High-performance kneading machine with high-performance long-life professional motor (1200 watt)
- > Massive aluminium die-cast housing lid (painted) for high stability
- > Consistent performance due to load-dependent electronic rotation speed control
- > 8 speed levels (0/1/2/3/4/5/6 + pulse)
- > Soft start for slow mixing
- > Illuminated rotary controls
- > 5.0 litre stainless steel dish for max. 2.5–3 kg dough preparation
- > Aluminium die-cast kneading hook for heavy dough like yeast dough or bread dough
- > Aluminium die-cast stirring hook for light dough like short pastry dough, crumble dough or sponge mixture
- > Stainless steel whisk for whipping

of egg white, cream, meringue and many others

- > Special robust gear mechanism
- > Swivelling multi-purpose arm with unlocking mechanism
- > Safety circuit machine stops when lifting the arm
- > Transparent splash protection lid with refill opening (removable)
- > Particularly easy to operate and clean
- > High stability due to suction feet
- > Quick-action chuck for holding the tools
- > 220-240 V 50/60 H





Edelstahl-Schneebesen



Alu-Druckguss-Rührhaken

Alu-Druckguss--Knethaken



35° schwenbarer Multifunktionsarm

0-240 V, 50/60 HZ, 1200 W	

Can be also used as a suitable set

Product:	Art. no:	20" / 40" / HQ-Container:		Product:	Art. no:	20" / 40" / HQ-Container:
PC-KM 1197	501 197	630 / 1303 / 1528		PC-KM 1197	511 197	630 / 1303 / 1528
Colour: Stainless	Art. EAN:	Device (W x H x D):		Colour: Stainless	Art. EAN:	Device (W x H x D):
steel/ red	4 006 160 119 718	390 x 360 x 230 mm		steel/anthracite	4 006 160 119 725	390 x 360 x 230 mm
PU:	Export carton EAN:	Packaging (W x H x D):		PU:	Export carton EAN:	Packaging (W x H x D):
1	4 006 160 556 315	413 x 384 x 244 mm		1	4 006 160 556 322	413 x 384 x 244 mm
Delivery: beginning/midle of october 20 Delivery: beginning/midle of october 20						

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The right to make technical and design modifications in the course of continuous product development remains reserved.