

## Dough Kneading & Noodle Cutting Machine



The Dough Kneading and Noodle Cutting Machine is a special machine used to make flour products. It is widely used to make flour products such as noodle, yun tun shin, cake and bread etc.

It has a feature of repeatedly kneading, rolling and pressing the dough that require to be processed to increase intensity of its pressure and elasticity, so that the noodles made out of processed dough will be durable cooking and break-resting, using chain drive between pressing rollers, it can increase the adjustable range of pressing. This will not only be more convenient to produce bread, but reduces the noise intensively as well.

This machine is an excellent flour processor that can be used in hotel, cake plant, bread plant, restaurant and for various flour products maker.

### Specification:~

Model	<b>IMT-25</b>
Diameter of Roller	Ø60 x 210 mm
Maximum Widence	0 ~ 7 mm
Roll Speed	45 r/min
Output	25 kg/h
Motor Power	370 w
Rating of Voltage	220 v 50 Hz
Dimension	330 x 250 x 320 mm
Weight	28 kg

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

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