



## 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	MT-60
RATING VOLTAGE	220V - 380V
MOTOR POWER	1.5 KW
DIAMETER OF ROLLER	Ø 123MM
ROLLING SPEED OF ROLLER	54 r/min
ADJUSTABLE RANGE OF ROLLER	0 - 15MM
NOODLE CUTTING OUTPUT	60 kg/h
WEIGHT	150 kg
DIMENSIONS	600 x 550 x 1050 mm



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

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