

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-50
Rating of Voltage	220 v , 380 v
Motor Power	1.5 kw
Diameter of Roller	Ø123 mm
Rolling Speed of Roller	54 rpm/min
Adjustable Range of Roller	0 ~ 15 min
Cutter Size	1.5mm / 2mm / 3mm / 5mm / 6mm / 7mm / 8mm
Noodle Cutting Output	50 kg/h
Weight	140 kg
Dimension (L x W x H)	560 x 550 1040 mm

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

BAN HING HOLDING SDN BHD

No. 13-3, Jalan Raja Laut, 50350 Kuala Lumpur, Malaysia.

Tel: 603-4048 1000 / 4042 5970

Fax: 603-4050 8000

Website: www.banhing.com

Email: enquiry@banhing.com